

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



TS1975  
1453  
6.2  
United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Technical  
Services

MPI-2

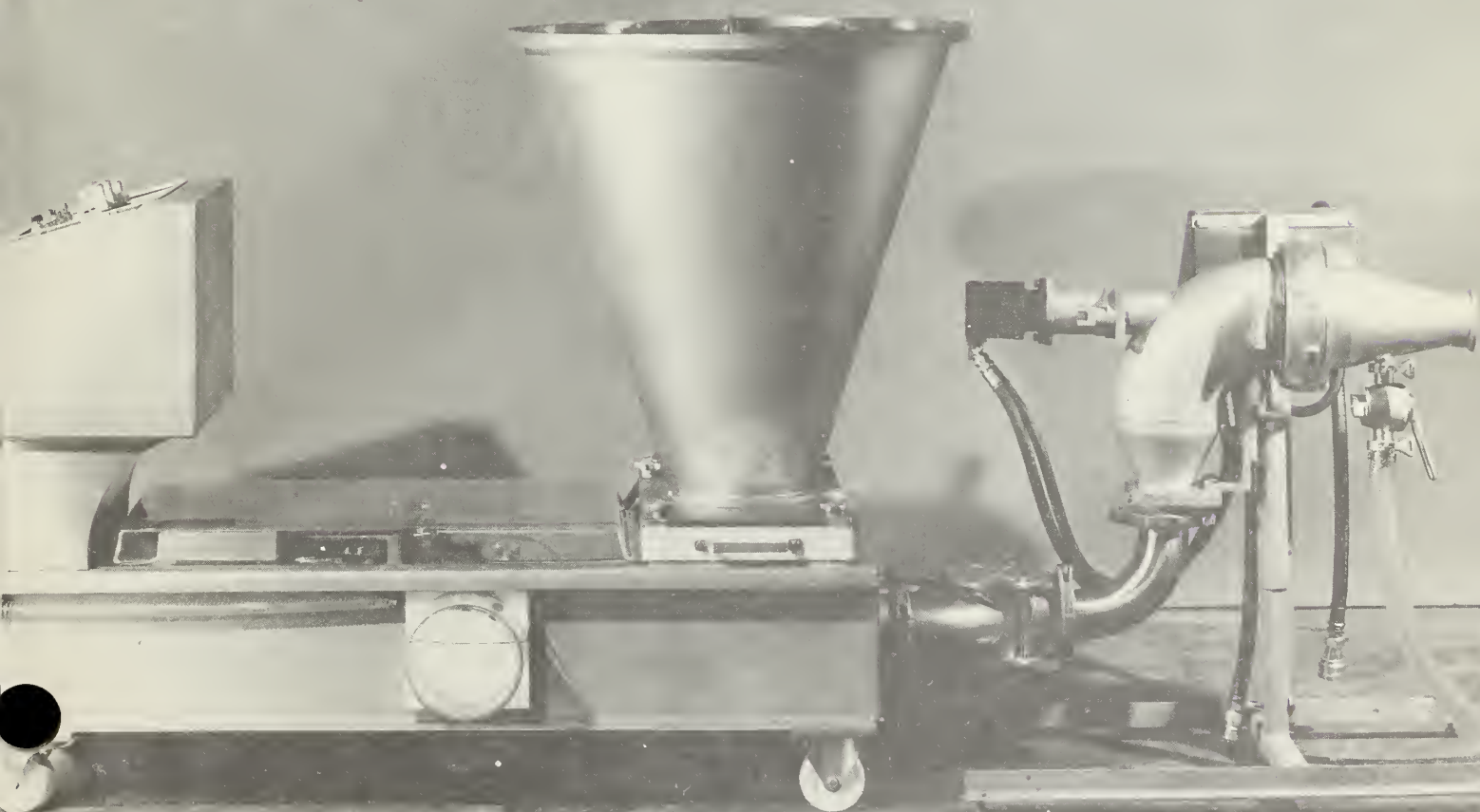
FSIS Directive  
11220.1

# Accepted Meat and Poultry Equipment

RENT SERIAL RECORDS  
CO./SERIALS BRANCH

JUN 4 '99

USDA  
NATL. AG. LIBRARY  
RECEIVED



**Listings Effective as of June 1989  
Supersedes All Previous Issues**

**For sale by the Superintendent of Documents, U.S. Government Printing Office  
Washington, D.C. 20402**

**July 1989**

## TABLE OF CONTENTS

Introduction . . . . .	1
Equipment Acceptance Program . . . . .	1
Excluded Equipment . . . . .	1
Exemptions . . . . .	2
Non-Exempt Conditions . . . . .	2
Procedures For Obtaining Acceptance . . . . .	3
Use of the Guidebook . . . . .	5
Freedom of Information Act . . . . .	6
Chemical Clearance (USDA Acceptance) . . . . .	7
Acceptable Materials . . . . .	8
Unacceptable Materials . . . . .	9
Design and Construction . . . . .	9
Installation . . . . .	10
Water Usage . . . . .	11
Clean-In-Place (CIP) . . . . .	11
Piping Systems . . . . .	12
Equipment Standards - Conditions of Use . . . . .	12
Magnetic Traps and Metal Detectors . . . . .	13
Conveyor Belts . . . . .	14
Jet-Vacuum Equipment . . . . .	14
Hoses . . . . .	14
Pickle Line . . . . .	15
Smokehouses, Ovens . . . . .	15
Screens and Filters . . . . .	15
Ozone Producing Equipment . . . . .	15
Vent Stacks from Hoods . . . . .	15
Ultraviolet (UV) Lamps . . . . .	16
Heat Exchangers . . . . .	16
Inplant Trucks . . . . .	16
Air Compressors . . . . .	17
Product Reconditioning Equipment (for meat) . . . . .	17
Electric Cords . . . . .	17
Electric Insect Traps . . . . .	17
Inedible Product Equipment . . . . .	18
Band-Type Carcass Splitting Saws . . . . .	18
Automatic Poultry Eviscerating Equipment . . . . .	19
Definitions . . . . .	19





## INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

## EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Service (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

## EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

## EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used on fully packaged product.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.\*
8. Pallets for packaged product.
9. Picking fingers.\*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

\* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

## NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.



2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

#### PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture  
Food Safety and Inspection Service  
Facilities, Equipment, and Sanitation Division  
Equipment Branch, Room 2168, South Building  
Washington D.C. 20250  
Phone No. (202) 447-7386 Fax No. (202) 475-5486

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,  
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.



The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

#### USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents  
Government Printing Office  
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt



from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator  
Food Safety and Inspection Service  
Room 334 - E  
U.S. Department of Agriculture  
Washington D.C. 20250

#### CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch  
Compounds and Packaging Staff  
Food Ingredient Assessment Division (FIAD)  
Science, FSIS, USDA  
Building 306, Room 300, BARC-East  
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.



NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

### ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

#### UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

#### DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.
5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.



6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).
7. Equipment shall be self-draining or designed to be evacuated of water.
8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.
9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.
10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.
11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).
12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.
13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.
14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

## INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

## WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.
2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.
3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee  
MPI Technical Services  
Food Safety and Inspection Service  
Room 1140, USDA - South  
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

## CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.



2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

### PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

### EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and



construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between each use. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

#### MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

---

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

---

\*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

\*\*The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

#### CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

#### JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

#### HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. The hose material must be installed in a manner which allows for inspection of the interior surface. Sanitary connectors can be installed at appropriate intervals to allow breakdown for visual inspection or use of inspection devices, such as, boroscopes.



Hoses without sanitary connectors are acceptable for steam and water lines where breakdown for cleaning and inspection is not necessary. However, hoses used for re-circulating water into and out of product contact areas must satisfy the requirement for product contact hoses.

#### PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

#### SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

#### SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

#### OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

#### VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

### ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

### HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

### INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause



deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

#### AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

#### PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

#### ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

#### ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.



1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.
3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.
4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

#### INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

#### BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

#### AUTOMATIC POULTRY EVISCERATING EQUIPMENT

All surfaces of automatic poultry eviscerating equipment which come in contact with raw product must be sanitized between each use. Sanitization may be accomplished by flushing the contact surfaces with either 180 degree F. water or with water containing 20 ppm residual chlorine at the point of use.

#### DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.



- A -

A & J MANUFACTURING COMPANY

ENGLEWOOD, COLORADO

Can Separator, AFC Series:  
100-..

A.B.C. RESEARCH CORPORATION

GAINESVILLE, FLORIDA

Culture Dispenser: JB80GW

ABEX CORPORATION

COLUMBUS, OHIO

Meat Press w/Index Table: WT-12,  
WT-12G, WS-12, WS-12G, FH-20, FH  
-20G, FN -50

ABR FOOD MACHINERY INTERNATIONAL, LTD.

OAKVILLE, ONTARIO, CANADA

Dicer: ABR  
Sausage Link Cutter: Hy-Cut,  
C, D, & E  
Vacuum Meat Tumbler: T-150  
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.

GUELPH, ONTARIO

Hose: 106, 107 & 108, 206

ACCURATE DRY MATERIAL

FEEDERS, WHITEWATER, WISCONSIN

Sanitary Dry Feeder: 1200 Series,  
312, 612

ACCURATE METERING SYSTEMS, INC.

SCHAUMBERG, ILLINOIS

Electro Magnetic Flowmeter: IZI  
Series: 3/4", 1", 1 1/2", 2", 2  
1/2", 3", 4"  
Electromagnetic Flowmeters: IZM  
Series 3/4", 1", 1 1/2", 2", 2  
1/2", 3", 4"

ACME PACKAGING A DIVISION OF

INTERLAKE, INC. OAKFOREST, IL

Clipper Machine: "Silver-Lok"  
R73K3

ACRISON, INC.

MOONACHIE, NEW JERSEY

Blender: 350  
Meat Feeder: 105 -S -..  
Volumetric Feeder: 1015-S-..  
Volumetric Feeder: 101-S-.,  
130-S-

ADAM EQUIPMENT COMPANY

BELMAR, NEW JERSEY

"Adamatic" Revent Rack Ovens:  
1X1 DFS 75/50, 2X1 DFS 75/50,  
Midi RM 1X1, 1X1DFS 100/60,  
2X1DFS 100/60, 1X1 DFS 180

ADAMS INTERNATIONAL

SOUTH BELOIT, ILLINOIS

Baked Collette Machine: RF...

ADCO

SANGER, CALIFORNIA

Carton Machine: 15 D -SS, 15 E  
-SS, 15 F -SS, 15 D -E C, 15 E  
-EC, 15 F -EC

ADVANCED DETECTION SYSTEMS

MILWAUKEE, WISCONSIN

Metal Detector: 1000 Series  
Pipeline/Reject System: P0003XXS

ADVANCE FOODS SERVICE

WESTBURY, NEW YORK

Tables: 91 -...., 92 -....,  
40 Series and 90 Series, OB  
-Series  
S/S Pans: 20 Series

ADVANCE FOOD SERVICE EQUIPMENT CO.

INC. WESTBURY, NEW YORK

S/S Foot Operated Sinks: 7-PS-18,  
7PS-90  
S/S Knee Operated Sink: 7-PS-32

ADVANCE WEIGHT SYSTEMS, INC.

GRAFTON, OHIO

S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC

CORP., OAK RIDGE, TENNESSEE

"Chub -Pak" Conveyor: 3712  
Primal Overwrap Table: 93072-40  
Saw Table:  
Lug Racks: 13069  
Landing Table: 93071  
Infeed Table : 93068  
Vacuum Pack Table: 9307-0  
Bone & Fat Conveyor: B-3800  
Trimming Conveyor: E-3808  
3-Tier Boning Conveyor: AR-3814  
Vacuum Nozzle: 3500  
Vacuum Nozzle with Extension:  
3500-A  
Shrink Tunnel: 3602

AEW NORTH AMERICA, LTD.

DEERFIELD, ILLINOIS

Saw Roller Table: 900  
Band Saw: AEW-350, AEW -400,  
AEW-900  
Automatic Portioning Saw: APS-200  
Band Saw: AEW-350M, AEW-400M,  
AEW-900M  
Automatic Sawing System: HS-400-.  
Band Saw: 600  
Automatic Portion Control Saw: APC

AFTEC, INC.

JEFFERSONVILLE, INDIANA

Thermodyne Cooker: THS-..

AGA GAS, INC.

CLEVELAND, OH

Cryogenic Freezer: M-60-12, M-90-12,  
M-120-12, M30-06, M60-06

AGGIE BONING CORPORATION

ESTHERVILLE, IOWA

Boning Machine: Water Pressure 1

AIRCO CRYOGENICS

IRVINE, CALIFORNIA

CO2/LN2 Freezing Tunnel: KFT-...  
CO2/LN2 Spiral Freezer: KF-..  
-...S  
Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES

MURRAY HILL, NEW JERSEY

Dri-Pack Snow Dispenser: 285048,

24875 W/Evacuator: 285101  
W/Exhaust Hood: 24875  
CO2 Dri-Pak: 50 HX, 51 HP  
CO2 Snow Horn: 1.25, 3.75, 6.25X,  
5H8X  
CO2 Snow Horn (Use with an  
acceptable hood and exhaust  
system): LVSH-7, EHS -..  
CO2 Tumble Freezer: TFF18-15,  
TFF18-20, TFF18-25  
CO2 Snowing System: 13628  
Liquid Nitrogen Freeze Tunnel: 420  
-6-67  
Dry Ice Pelletizer: P-250, P-500,  
P-1000  
"Kwick-Chill" Snow Hood 28-5460  
CO2 Injector (Bottom Mount):  
LV-D-2308966, B-2-286142  
Liquid Nitrogen Chilling Spray  
Manifold: C-1-309082 (Use with  
an acceptable hood and exhaust  
system.)  
CO2/LN2 Freezing Tunnel: KFT-...  
CO2/LN2 Spiral Freezer: KF-.....S  
Spiral Cooker: CC-28-8005  
Airco CO2 Dri-Pack Snow Horns:  
DLV-52, SLV-52  
Portable Snow Horns: PSH-3.5,  
LVSH(without handle)  
Batch Freezer: KFB-200, KFB-300  
CO2 Three Port Injector: D-13010297  
CO2 Tumble Freezer: TFF18-15,  
TFF18-20, TFF18-25

AIR PRODUCTS & CHEMICALS, INC.

ALLENTOWN, PENNSYLVANIA

Cyro-Quick Freezer: RP. -.... -C,  
R-...  
CO2 Snow Accumulator: CSA-...  
CO2 Snow Hood: CPS-...-...  
CO2 Tunnel Freezer: CP-....-PO  
CO2 Snow Generator CSG-...  
w/Suitable Exhaust System  
Carbon Dioxide Snowing Hood  
w/Suitable Exhaust System:  
CBS-.....AL

AJINOMOTO USA, INC.

NEW YORK, NEW YORK

Noodle-making machine: NM-100G,  
NM-100S  
Shaomi Machine: DEC-100S  
Chao-Tus Machine: DEC-100G  
Compact Wrapper w/Conveyor: 27  
Sliding Conveyor: 27-A

ALAMO REFRIGERATION

SAN ANTONIO, TEXAS

Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY

YORBA LINDA, CALIFORNIA

Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA

S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY

FOXBORO, MASSACHUSETTS

Boning Conveyor: BC  
Fat Conveyor: BC-F

Combination Boning Conveyor: BC-BF  
Wire Belt Conveyor: WB, WB-1, WB-V  
Feed Hopper: FH-B, FH-H  
Rotary Packing Table: MB-LS  
Conveyor: BC-B, ABC-B  
Vat Dumper: VD  
Mesh-Belt Conveyor: MB  
Inclined Cleated Belt Conveyor: CB  
Conveyorized Boning Table: BC-FB  
Lazy Susan Table: LS

THE ALEMITE COMPANY

TIMONIUM, MARYLAND

Pump: 7846-A, 7846-6

ALFA-LAVAL

FT. LEE, NEW JERSEY

Decanter-Centrifuge: CFSNX-..., NX-..., CFNX-....  
Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45  
Heat Exchanger, Swept Surface: HC-....-...  
Fund-A-Filter: Precoat A  
Surge Tank: S-....  
CVT Inducer Pump  
GC Fast Clamp Fittings  
Vacu-Therm: 800  
Plate Heat Exchanger: P141-HB  
Triple-Tube Heat Exchanger  
Decanter, Centrifuge: SNX-....  
Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-....  
Contherm Scraped Surface Heat Exchanger: HC-....-S-..N  
Hermetic Separator: BPB-209  
S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY

ALGONA, IOWA

Meat Core Sampler: 6-H-117  
Tripe Scalders: TS-101  
Vat Dumper: LD-302, LD-303, LD-304, LD-305  
Belt Conveyor C1 -...-..., C2-...  
S/S Pack Table: 200  
S/S Sausage Work Table: 210  
S/S Sausage Stuffing Table: 220  
S/S Belt Conveyor: 310  
S/S Scaling Screw Conveyor: 400  
S/S Product Feeder Screw Conveyor: 410  
S/S Inclined Screw Conveyor: 420  
S/S Slat Conveyor: 500  
S/S Banding Conveyor: 510  
Hi-Lift Dumper: 600, 640  
Vat Dumper: 610  
Skip Rail Dumper: 620  
S/S Pickle Tanks: 700  
S/S Casing Soak Tanks: 710  
Transfer Conveyor: 320  
Pack-Off Conveyor: 330  
Roller Conveyor: 520  
Spiral Conveyor: 910  
Tower Loader: 630  
Bacon Bits Press: BBP-1  
Vacuum Storage Tank: 720

ALINE SYSTEM CORP.

WHITTIER, CALIFORNIA

Sealer and Shrink Wrap Tunnel:

2428ST

ALKAR, DIVISION OF DEC INTERNATIONAL  
LODI, WISCONSIN

Continuous Frank Processing Unit: CPS-1971  
Acid Application Tunnel: AA-71  
Brine Chill Tunnel: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3  
Brine Chill Unit: LBC-T  
Brine Chill Unit (Test Module): BTM-01  
Liquid Smoke Tunnel: LS-2  
Smoke Houses: Gas, Steam  
Food Processing Oven: EO-75-  
Continuous Bacon Processing Unit: CB-5000  
S/S Smokehouse Trucks: TR-  
Continuous Multi Purpose Processing Unit: CMP-....  
Cooker: CKRS-.PM, CKRW-.PM  
Chiller: CHR-PM, CHRB-.PM, CHR-PM  
Food Processing Over: Gas, Steam

ALLEN FRUIT COMPANY, INC.

NEWBERG, OREGON

Holding Tank: C-3741  
Vibrating Transfer Conveyor: VC-..., VC1-...  
Vibratory Inspection Conveyor: D-5649  
Inclined Belt Conveyor: D-3732  
S/S Pork Skin Sizer: D-1529  
Holding Tank: C-3741  
Vibrating Transfer Conveyor: VC-..., VC1-....  
Vibratory Inspection Conveyor: D-5649  
Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker W/Cart 738: Y, JY  
Conveyor: A-10, A-12-2T

ALLEN MACHINERY

NEWBERG, OREGON

Tote Dumper: D-11401  
Vibrating Aligning Conveyor: 11268  
Conveyor: PB-1  
Bucket Elevator: ALS-..., AMS-...

ALLETOWN WIRE PRODUCTS INC.

ALLETOWN, NEW JERSEY

Wire Basket: Nylon, Type 11  
Wire Baskets

ALL-FILL INC.

NEWTON SQUARE, PENNSYLVANIA

Filling Machine: Floor BM

ALLIED AUTOMATION

DALLAS, TEXAS

Sergeant Bagmaster: 400-FSR, 500-FSR  
Sergeant-AG Stand: MPS, GPL/MPS  
Sergeant-EA Stand: MPS, GPL/MPS  
Sergeant-L-Sealer: 1620-B, 1620-C, LM-1620-B, LM-1620-C, 1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.

DEER PARK, NEW YORK

Bag Loading Appliance:  
W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO

Cutting Boards: "BM", Boos-Poly Plas

ALLOY EXCHANGE COMPANY

FORT WORTH, TEXAS

Continuous Chiller/Freezer "HI Cube Slant" A, G, AG

ALLOY HARDFACING & ENGINEERING CO.

MINNEAPOLIS, MINNESOTA

Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY

WAUKESHA, WISCONSIN

Valves: Air Operated  
In-Line Filters: 1 & 2 Square Feet  
Sanitary Filter and Strainer: 5000, 6000  
Pipeline Product Recovery Unit: PR-50  
Packaging Machine: "Mark" 12-8  
Ball Check Valve: 45RYRSN  
Air Check Valve: A-1997  
Air Valve: 840-10, 840-20

ALLPAC, INC.

DALLAS, TEXAS

Horizontal Wrapping Machine: M-Super, Super 7, 06, Super 7-011  
Form, Fill, and Seal Machine: S-130-D

ALL PACKAGING MACHINERY & SUPPLIESCORP., ERRICH MACHINERY DIVISION

RONKONKOMA, NEW YORK

Bagging Machines: 913, 917, MGI Speedy  
Auto Bagging Machine: HCBS-1/8-T, VCBS-1/8-6"X5, VBS-3/8, TBS-3/8

ALL-PAK, INC.

RIVERDALE, GEORGIA

Packaging Machine: "Speedpak" Golden Nine

ALL-POWER INC.

SIOUX CITY, IOWA

Vat Dumper: C-984  
Incline Conveyor: B-101  
Circular Cutting Knife: K-200  
Ham Saw: K-121  
Cutting Conveyor: RS-650  
Belt Conveyor: RS-960  
Hog Viscera Table: HV-333  
Cutting Boards: "All-cut," "Tuff-cut"  
S/S Beef Loading Bucket: L-900 (To be used with a suitable loading device as determined by the IIC.)  
S/S Jowl Roller JR-101  
Plastic Flight Ham Can Conveyor: CC-A-8 (For Product in Cans or Trays)  
Conveyor: SS-101  
Smokehouse Sausage Truck: ST-101  
Boning Conveyor: PB-101-D  
Ham Run-A-Round Conveyor: RA-101  
Cut and Boning Conveyor: PC501



Flight Conveyor: FC-904  
Hog Gambrel (Hind feet not to be saved.): 41-8-202  
"TOR" Blow-Gun: S-..., S-.....  
Snout Puller (Rotary) and Head Block: SP-400  
22" Trim Product Slasher: K-201

ALPINE BAN-BAC, INC.

DENVER, COLORADO

Ultraviolet Unit: AP 60A, AP60B  
(with GE Lamp G25T8) Note:  
Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual

ALPS ELECTRO-AIRE INDUSTRIES

DALLAS, TEXAS

Sterilamp Light Fixture: G-36-2A  
Germicidal Lamp (For use w/ approved G4S11 or G8T5):  
HU-32, HU-64  
Germicidal Lamp: 41-36-1&2, 41-36-2&4L  
Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

W.F. ALTENPOHL, INC.

HIGH POINT, NORTH CAROLINA

Carrier, Chicken: DC-1  
Carrier, Turkey: DC-1T  
Carrier, Parts: DC-1, DC-1B  
Carrier, Turkey, Spike: DC-1T  
Air Weight Scale: AW, AW 10000-4  
Carrousel Poultry Sizing Machine: 100  
Carrier: C-1  
Air Weight Box Packer: BP-1, BP-2  
Turkey Sizing System: TS  
Carrier: SW  
2-Tier Poultry Carrier (2 hooks): DC-1-2  
Plastic Carrier: PC-7

ALTO CORPORATION

YORK, PENNSYLVANIA

Wire Red Belting: Wendway S/S  
U-Bar Wire Rod Belting: Wendway S/S  
Slat Link Belting (Packaged Product Only): Wendway S/S  
S/S Spiral Conveyor: Helimatic

ALTO-SHAAM, INC.

MILWAUKEE, WISCONSIN

"Thunderbolt" Roasting and Holding Oven: ....TH-HD

ALUMINUM COMPANY OF AMERICA

PITTSBURGH, PENNSYLVANIA

Single Head Sealer: "TOR" 2  
Automatic Sealer: "TOR" 1

ALVAC FOOD EQUIPMENT SALES

COMPANY

LONG BEACH, CALIFORNIA

Vacuum Packaging Machine: "Alva" I, "Alvac" II  
Vacuum Pack Machines: Stephan Alvac I SM, Stephan Alvac II SM

AMCO CORPORATION

CHICAGO, IL

Shelves (packaged product only):  
AMCO II  
Shelves (direct food contact):  
Plasteel

A.M. MANUFACTURING COMPANY

DOLTON, ILLINOIS

Dough Divider and Rounder: S-300  
Tor-O-Matic: 103-30-30

AMDEVCO ENGINEERING COMPANY

MANKATO, MINNESOTA

Versa Bander: 118

AMERICAN BILTRITE (CANADA), LTD.

SHERBROOKE, QUEBEC

Belt (Food Contact): LNP..., LNP....  
Belt (Packaged Product Only):  
TN..., TN....

AMERICAN BOTTLERS EQUIPMENT COMPANY

OWINGS MILLS, MARYLAND

Conveyor/Accumulation Table:  
CTC-2000, UTB-2000,  
OTC-2000 (For packaged product only.)

AMERICAN CAN COMPANY

GREENWICH, CONNECTICUT

Canco Closing Machines: 1-1A  
Western 422-IE-00, 400, 458-4DS,  
400-4R2A, 410-4R2A, 410-4R2-EM,  
410-4R2-S, 430-6R2-S  
Canco Vacuum Closing Machines: #1  
Pacific, #1 PUV Type B, #1 PUV  
Type BR, 00-6, 0-8A, 0-8C, #1  
Hi-Speed, #1 Universal, 3 00, 300  
-B, 402-3V, 600-IUV, 601-IUV, 602  
-IUV, 810-IUV, 910-IUV, 1101  
-IUV, 1102 -IUV, Callahan 226SV,  
Callahan 349SV-3  
Canco Ham Press: 900-5A  
"Mini-Mite" Packaging Machine:  
IPC  
Bacon Cartoner: TUX-MK-2  
Maraflex Packaging Machine: 725,  
717-E, RF-16  
Rigid Flex Packaging Machine:  
727-E-Y  
Infeed Conveyor: A-41  
Poly Clip Machines: SCD, SCH, DCH,  
FCA, DCD, SCA  
Packaging Machine: Bi-Vac-3  
Rotary Meat Filler, Model No. 1  
Closing Machine: 920-IUV, 08  
Vacuum Packaging Machine "Dixie  
Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY

SANFORD, MAINE

Cutting Boards: Acrylite  
Edible Oil Storage Tank: Laminac,  
EPX-196

AMERICAN FOOD EQUIPMENT CO.

HAYWARD, CALIFORNIA

"Roto Pac" Lay Susan Table: 300  
Portable Belt Conveyor: 200 GM  
S/S Brine Tank: 50  
"AFECO" End Discharge Mixer: 510  
Gondola Hydra Dumper: 15-C

Screw Conveyor: 150  
S/S Incline Screw Loader: 610  
Pack-off Conveyor: 110  
Truck Dumper (to be used with  
2-3K Accepted Meat Trucks Only)  
"AFECO" Meat Tumbler: 175  
Overlapping Paddle Mixer: 5100  
Mold Cover Press: 260  
Vacuum Stuffing Machine: DSVF-1600  
Square Loaf Mold with Coil Spring  
Cover: 632  
Stuffing Horn & S/S Table: 120

AMERICAN FOODS MACHINERY CORP.

MEMPHIS, TENNESSEE

Salt/Spice Dispenser: 2S0  
Spice Distributor: OM

AMERICAN GAS

DALLAS, TEXAS

Box Snow Applicator: AG-501-WD

AMERICAN HOECHST CORPORATION

FORT LEE, NEW JERSEY

Stuffer: Handtmann-VF-325  
Linker: Handtmann-VA  
S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.

NASHVILLE, TENNESSEE

Cutting Boards: Cut Rite Simona  
2000

AMERICAN MACHINE CO., INC.

FOREST, MISSISSIPPI

Poultry Cut-up Conveyor: AMC-..  
Poultry Cutter: AMC-520  
Duck Rocker Scalders: L-100  
Poultry Schackles: AM-180CU,  
AM-90CU, AM-240SEC, AM-99BP,  
AM-35BBP, AM-109TK, AM-900COM  
Neck Skin Cutter 666

AMERICAN MEAT EQUIPMENT CORP.

MONROVIA, CALIFORNIA

Sausage Linking Machine: "Link  
Master" Mark II, Mark III

AMERICAN METAL FABRICATORS, INC

MARLOW HEIGHTS, MARYLAND

Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.

CINCINNATI, OHIO

S/S Double Deck Conveyor:  
6725-....., 6725-.....

AMERICAN MICROTECH INC.

RACINE, WISCONSIN

Metal Detector: MD-..

AMERICAN NATIONAL CAN

FORMERLY AMERICAN CAN COMPANY

CHICAGO, ILLINOIS

Canco Closing Machine: 423-IES-00

AMERICAN PACKAGE MACHINE CORP.

BELLEVUE, WASHINGTON

Variopacker: VP-...  
Patty Counter and Stacker: 120-4  
Varowrap: P-...

AMERICAN PROCESS SYSTEMS, CORP.

WAUKEGAN, ILLINOIS

Blender: DRB-...  
 Ribbon Blender: SRB-...  
 Belt Conveyor: BC-100  
 Screw Conveyor: SC-100  
 Inclined Belt Conveyor: BC-110  
 Conveyors: W-BC-100, W-BC-110,  
 RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANY  
 SUMMIT, NEW JERSEY

Light Fixtures: G-25T8, G-30T8,  
 WL-782-L-30, G-36TGL & G-64T5L  
 w/Vycor Glass 7910  
 Germicidal Fixtures: WM-30-CL,  
 WM-30-HL, CS-30-CL, WM-25-HL,  
 CS-25-HL, WM-15-HL, CS-15-HL  
 Note: Above lamps must be used in  
 accordance with Part 7, para. 7.16(b)  
 of the Meat and Poultry Inspection  
 Manual.

AMETEK  
 EAST MOLINE, ILLINOIS  
 Horizontal Pressure Leaf Filter:  
 HSSF -...

AMF-UNION MACHINERY DIVISION  
 RICHMOND, VIRGINIA

"Glen" Mixer: 340-F-S, 340-F-D,  
 160

AMMERAAL, INC.  
 GRAND RAPIDS, MICHIGAN  
 Belting (Direct Food Contact):  
 2L046, 3T45, 2LM046, 2T046,  
 1M026, 2M45, 2M046, 2T086, 1GM087  
 Belts (Food Contact): 1M086,  
 2M086, 3M046, 2T45, 2LM046A15,  
 2M049A13, 2T49A13  
 Belting (Fully Packaged  
 Product): 2M047

AMOCO CHEMICALS CORP.  
 ST. PAUL, MINNESOTA  
 Plastic Freezer Spacer: FS-001

AMRI, INC.  
 HOUSTON, TEXAS  
 Sanitary Valve: "Cosmia" 3T6P6iKA,  
 "Polyvia" 46iKA

AMSCOMATIC INC.  
 LONG ISLAND CITY, NEW YORK  
 Meat Bag Loading Machine:  
 500-SB

JULIAN ANABO, INC.  
 TUSTIN, CALIFORNIA  
 Conveyor: FMC-...., BC-....  
 Screw Conveyor: SC-...., SCA-....  
 Tub Dumper: D-....  
 S/S Tables: TS-...., UT-....  
 Metal Detector-Conveyor: MDC-....  
 Truck: MV-....  
 S/S Mixer-Blender: MB-....  
 Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.  
 LOUISVILLE, KENTUCKY  
 Closing Machine: 2-B  
 Pack Foil Overlay Machines: 100,  
 300

ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI  
 Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.  
 LANCASTER, OHIO  
 Vacuum Sealing Machine (2 piston):  
 D-650  
 Capping Machine: 45 HRSM, 36 HRSM  
 Straight Line Sealing Machine:  
 Series 4

ANCHOR INDUSTRIES  
 ST. LOUIS, MISSOURI  
 Automatic Ladder: AL-300X

ANDERSON BROTHERS MANUFACTURING  
 COMPANY, ROCKFORD, ILLINOIS  
 Filling Machine: 627-3  
 Rotary Filler: 640

ANDERSON IBEC  
 STRONGSVILLE, OHIO  
 Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.  
 FULTONVILLE, NEW YORK  
 Sanitary Gauges: Type S

ANETSBERGER BROS., INC.  
 NORTHBROOK, ILLINOIS  
 Meat Depositer: PMD, Modified  
 Dough Sheeter: DS-B-...  
 Flour Duster: MFD 5005  
 Cross Roller: DR-7-...  
 Die Cutter: DC-270-...  
 Dough Trough: RT-1-24  
 Production Table: PC-...  
 Slitter Disc: SD-1-...  
 S/S Broiler: GTC-400, GTC-600-2

ANGELUS SANITARY CAN MACHINE COMPANY  
 LOS ANGELES, CALIFORNIA  
 Can Closer: 61-H, ..P-DF, ..P-MSLF,  
 60 -L, ..P (10P)  
 "ACMA" Form-Fill-Seal Pouch  
 Machine: 722  
 "Mitsubishishi" Pouch Machine MHI  
 PF-15-S, P25-S  
 Pouch Filler: "MITSUBISHI" PF-20D  
 -S, PF-20D-LS  
 Closing Machine: 29P42  
 Dataweight Scale & Filling Machine:  
 ADW-211-PWS...

ANGER EQUIPMENT, INC.  
 BROOKLYN, NEW YORK  
 Meat Agitator: 2500

A-ONE MANUFACTURING COMPANY  
 STRAFFORD, MISSOURI  
 Belt Conveyor: A-10-12  
 S/S Chill Tank: A-293560  
 Poultry Cut-up Saw: A-334  
 Poultry Cut-up Conveyor:  
 A-....  
 Column Dumper: ...  
 S/S Vat/Combo Dumper: CBD  
 Hi-Lift Dumper: CBD-HL-....  
 S/S Work Table: A-1-T  
 Belt Conveyor: A-....  
 Screw Conveyor: A-1-....-SC  
 Twin Column Dumper: TCD-....  
 S/S Receiving Hopper: A-1-H  
 Vacuum Tumbler: VT-....

Mixer/Blender: MB-....-V-C

APACHE STAINLESS EQUIPMENT CORP.  
 BEAVER DAM, WISCONSIN  
 Stainless Steel Rotary Blancher:  
 1610  
 Screw Conveyor: SC-12  
 Paced Ham Bone/Trim System:  
 PH-9000  
 Screen Conveyor: SC-14-18  
 Surge Hopper: LR-H-04  
 Hoppers: LR-H-26, LR-H-68  
 Portable Hopper: LR-H-10  
 Pump Dismantle Caddie: LR-CAD-1  
 Belt Conveyors: BC-A, BC-B  
 S/S Screw Conveyor: SC-10, RSC-07  
 S/S Fat Cook Tank: 350  
 High Trim Conveyor System: 3041  
 S/S Vat Dumper: LD-4000  
 Vat Dumper: T-4000  
 Conveyor: TT-45  
 8" Wire Belt Conveyor: BC-WB-8  
 Conveyorized Trim Table: TT-2400-12  
 Press Rack: HPR-1000  
 Compression Rack: CR-1000

APV BAKER FES LTD.  
 PETERBOROUGH, ENGLAND  
 Sintermatic Casing System: 875

A. P. V. CREPACO  
 CHICAGO, ILLINOIS  
 Separator: Horizontal  
 Evaporator: Plate  
 Centrifugal Pump: "puma"  
 Heat Exchanger, Plate Type:  
 HMBM, HMBL, HX, HXC, HXCB, HXCS,  
 WHXC, WHXCS, R50, HXL, Series I,  
 II, III, IV, SR 15/15s and SR  
 35/35s  
 S/S Plate Heat Exchanger: R106  
 Paravalue: ./3A, ./SP  
 "Vertical Separator" Evaporator:  
 1900  
 Plate Heat Exchanger: "Junior  
 Paraflow" series R405 & R86  
 Plate Heat Exchanger: HXU-6  
 Climbing and Falling Plate  
 Evaporator: Series 3  
 Falling Plate Evaporator: 10  
 Air Activated Diaphragm Valve:  
 Series IV  
 Ice Builder  
 Poly Ties  
 (Air Operated) Valve: APC  
 Metering Head: CP  
 (Multi) Process Tank: Type PC  
 Rotary Pump: 640  
 Plate Heat Exchangers: W-2, F-2,  
 F-3, CXC, CXC-XC, SC, MS, MS-IND  
 Process Tank: 11276, 11278, 11288  
 APC Plug Valve: K-IIR  
 Centrifugal Sanitary Pump: CP-...  
 Swept Surface Heat Exchanger: BD,  
 VT, HD, 620, 648, 672  
 Continuous Deaerator Stuffer:  
 SD-....  
 Continuous Stuffer: S-....  
 Auger Feed Pump: AF  
 S/S Rotary Pumps: R Series, U  
 Series  
 S/S Tanks: OF, OC, OFA, OCA, CF,  
 CC, CFA, CCA  
 Holding Tank: FVJ/.M



Sloped Bottom Tank: OVS-....  
 Conveyor: CFH12-24  
 Food Blender: FB..  
 Food Blender W/Auger: FBA..  
 Air Activated Sanitary Valves: C P  
 Zephyr  
 Whipper/Chillers: KAC-..., KMCP-...  
 Agitators: 2, 3, 4, 5, 1, 6  
 Vacuum Stuffer: VS-....  
 Liquifier: CLV-..., CLV-H-...  
 (Inside impeller and seal will be  
 removed daily for cleaning and  
 inspecting.)  
 S/S Ingredient Feeder: IF-...  
 Homogenizer: -DL-..., 3DD25  
 Plate Heat Exchanger: SR25/25S,  
 SR65/65S  
 Agitator Assembly: A-7  
 Infusion Heater: IF-....  
 Swept Surface Heat Exchanger:  
 VEXHD-884

APV ROSISTA INCORPORATED

ROCKFORD, ILLINOIS  
 Butterfly Valve: Delta B10 Series  
 Butterfly Valve: BF-11  
 S/S Knife Gate Valve: S-..

ARCHITRONICS, INC.

GREELEY, COLORADO  
 Carcass Weight Printer: BP001-A

A.R.E. METAL FABRICATORS

LOS ANGELES, CALIFORNIA  
 Breeding and Battering Machine: BA  
 -2

ARK INTERNATIONAL

PALOS HEIGHTS, ILLINOIS  
 Production Cutter: 35, 45

ARNOLD'S FOOD SYSTEMS, INC.

HOLYOKE, MASSACHUSETTS  
 Cuber/Dicer: 102, 103

ARO CORPORATION

BRYAN, OHIO  
 S/S Pump: 650-406, 650-407,  
 650-606, 650-607

ARROW HEAD CONVEYOR CO., INC.

OSHKOSH, WISCONSIN  
 Rotary Top Table D-14534  
 Belt Conveyor BC-15409, TTC-15407

ARR-TECH MANUFACTURING INC.

MOXEE, WASHINGTON  
 Automatic Tortilla Counter Stacking  
 Machine: 32-234

ARTIC STAR REFRIGERATION CO.

FT. WORTH, TEXAS  
 Open Top Refrigerator: AS-11

ARW RESEARCH AND DEVELOPMENT INC.

MAYETTA, NEW JERSEY  
 Tray Pad Machine: TM-4800

ARY, INCORPORATED

KANSAS CITY, MISSOURI  
 Tripe Washer & Cleaner: 57, 67, 68,  
 88  
 Tripe Defatter & Refiner: 555R,  
 666R, 68R

Stripping Knife with Sterilizer:  
 "Hamjern" 10-4  
 Lifting Support Boom: "Hamjern" 10-  
 Shank Lifter: "Hamjern" 10-1  
 Hide/Pelt Puller: "Hamjern" HJ10  
 Centrifugal Beef Foot Cleaner: 76P,  
 777P, 87P  
 Hoof Remover: "Deser"  
 Turbovac Vacuum Packaging Machine:  
 SB320, SB415, SB415H, SB500,  
 SB500-11", SB800, SB1000,  
 SB1000-11"

ASEECO CORP.

LOS ANGELES, CALIFORNIA  
 Vibrating Conveyor: VCS -...,  
 VCH-...  
 Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.

GREENSBURG, INDIANA  
 Poultry Scalder: SS-30, SS-36,  
 SS-48  
 Gizzard Peeler: AK-4  
 Poultry Picker "Sure -Pick": SP-30,  
 SP-38

ASHWORTH BROTHERS, INC.

WINCHESTER, VIRGINIA  
 Conveyor Belts (Food Contact): True  
 1/2 X 1/2 Omni, Omni-flex,  
 Omni-grid, Prestoflex  
 Turn & Tangent Drive W/S/S  
 Shield/Guard: H & Y  
 Plastic Belt (Food Contact):  
 Prestoflex with Flights,  
 Prestoflex Open Grid, Prestoflex  
 Close Oval Grid  
 S/S Belt Balanced Weave: B-18-12-8,  
 B-24-20-14, B-30-20-12,  
 B-30-20-14, B-30-20-16,  
 B-36-20-12, B-36-20-14,  
 B-36-30-16, B-48-32-16,  
 B-48-48-16, B-48-48-18,  
 B-60-60-18, B-72-62-1416  
 Balanced Weave Belts (Food  
 Contact): CTB-18-16-16,  
 CTB-30-24-17, CTB-42-36-18,  
 CTB-60-48-1820  
 Belt (Food Contact): Fatigue  
 Resistant Omniflex & Wear  
 Resistant Omni-Grid, Omni-Grid  
 Space Saver

ASI, INC.

HIGH POINT, NORTH CAROLINA  
 S/S Carrier: AC-T  
 S/S Shackle Cut-up/Weight: AC-TC  
 S/S Selector Scale: AL-1.1, AL-1.2,  
 AL-1.3  
 Orbital Parts Sizing Machine: AL-3

ASSOCIATED FOOD EQUIPMENT CO.

DALLAS, TEXAS  
 Continuous Fryer: 30-l-REC  
 Continuous Cooked Poultry Parts  
 Chiller: Mark II  
 Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.

DALLAS, TEXAS  
 Automatic Feed Fryer: AM5000

ASTEQ INCORPORATED

GAINESVILLE, GEORGIA  
 Regular Belt Conveyor: RBC-100-...  
 Foot Cutter: FC-1  
 Shaker Table: ST-100  
 Carcass Crusher: CCT

ASTRO MANUFACTURING COMPANY

THEBES, ILLINOIS  
 Freezer Divider: "Astro-Spacer"  
 Plastic Pallet: B-4048

ASTROPHYSICS RESEARCH CORP.

LONG BEACH, CALIFORNIA  
 Food Diverter: 08-2824  
 Food Processing X-Ray Inspection  
 Machine: 01-0415

ATLANTA AUTOMATION, INCL

ATLANTA, GEORGIA  
 Auto Sort(Poultry parts sizer):  
 AS-100

ATLANTA BELTING COMPANY

ATLANTA, GEORGIA  
 NCYC White PVC Belt W/T-Cleat,  
 AB CO PV120 CTYFS  
 White PVC Belt W/T-Cleat, ABCO  
 PV-100-RT  
 White Rib Top: PV-75  
 Belts (Food Contact): ABCOWELD  
 Cleated  
 3 Ply White Cleated Belt (Food  
 Contract): ABCOMOLD

ATLANTA BRUSH CO.

ATLANTA, GEORGIA  
 Single Strand Brush: SSB -....  
 Single Strand Rotary Brush:  
 SSB-....

ATLANTIC ULTRAVIOLET INC.

LONG ISLAND CITY, NEW YORK  
 Sterilamp: WL-782-L-30 (Lamp  
 must be used in accordance with  
 part 7, para 7.16(b) of the Meat  
 and Poultry Inspection Manual)

ATLAS PACIFIC ENGINEERING CO.

EMERYVILLE, CALIFORNIA  
 Volumetric Filler: VF-...-...  
 Vacuum/Pressure Syrupe: HSVS-P-36

ATMOS DIV. OF UNITED INDUSTRIES,

INC., CHICAGO, ILLINOIS  
 Smokehouse: SF-100

AUDUBON METALWOVE BELT CORP.

PHILADELPHIA, PENNSYLVANIA  
 S/S Belt, Balance Weave:  
 PB-18-12-6, PB-24-20-16,  
 PB-30-20-12, PB-30-20-14,  
 PB-30-20-16, PB-36-20-12,  
 PB-36-20-14, PB-36-30-16,  
 PB-48-32-16, PB-48-48-12,  
 PB-48-48-16, PB-48-48-18,  
 PB-60-60-18, PB-72-60-20

AUTIO COMPANY

ASTORIA, OREGON  
 Meat Grinder: 1101GH, 601GHP,  
 801GHP, 1101GHP, 601GH, 801GH  
 Sanitary Pumps: 2 1/2, 3

AUTOMATIC FAUCET CORPORATION



**BURNSVILLE, MINNESOTA**

Automatic Solenoid Activated Hand  
Wash Valve/Faucet: H-1000, H-4000

**AUTOMATED FOOD SYSTEMS****DUNCANVILLE, TEXAS**

Stick Dog Fryer: PTL..., HOP  
Corn Dog Sticker, Model HOP  
S/S Piston Pump: 12  
Stick Stacker: SS-1000  
Viscous Food Pump: 123, 85  
Blender: 200, 240  
Automatic Corn Dog Loading Machine:  
PTL-2000  
Sausage Stick Machine: SS-100  
Food Pump: 200  
Conveyer Freezer: CDCF-7000

**AUTOMATED PACKAGING SYSTEMS, INC.****TWINSBURG, OHIO**

Bucket Type Conveyor for Chicken  
P-1000  
Accu-Scale/Bagger System: 100/H-100  
Poultry Harvesting (Cut-up)  
Machine: PHS-2000  
Bagging Machine: FAS-1000  
Bagger: H-75

**AUTOMATED PROCESS SYSTEMS****ELK GROVE VILLAGE, ILLINOIS**

Searing Oven: 100

**AUTOMATIC HANDLING & FABRICATION****LAMBERTVILLE, MICHIGAN**

Conveyor: SC-1, FC-1

**AUTOMATIC INDUSTRIAL MACHINES INC.****Park Ridge, New Jersey**

"Flexifeeder" Conveyor: 50, 100,  
200, 300, 400

**AUTOMATIC MODULAR PACKAGING SYSTEM****STANTON, CA**

Filling Machine: AM-VOL-A

**AUTOMATION CEG, INC.****ST. HUBBERT, CANADA**

Percentage Injector: PI-1

**AUTOMATION SUPPLY COMPANY****ARCADIA, INDIANA**

Corn Dog Stick Machine: SM-150

**AUTOPROD INC.****NEW HYDE PARK, NEW YORK**

Sauce & Cheese Applicator: 90, 600,  
300  
Ravioli Machine: RV  
Conveyor: DC-A, CO-F  
Dough Sheeter: S-l  
Filler: F..  
Handpack Filler: VI-A4  
Sauce & Condiment Applicator: MA,  
UO  
Cheese Shredder: LS-G  
Air-Operated Valve: E1-B  
Transfer Pump: Z  
Metering Pump: B  
Hydraulic Pizza Cutting Press: PI  
Lidding Machine: LI-AI  
Automatic Pasta Shell Filling  
Machine: S.S.-.  
Omelette Machine: CF  
Cross Cut Splitting Saw: CO-D4

**AUTOWEIGH COMPANY****MODESTO, CA**

Weigh Belt Feeder: 205/SD-XX,  
305/SD-XX

**AVANTGUARD, INC.****MT.PLEASANT, UTAH**

Platform Scale: 400-H

- B -

**BAADER NORTH AMERICA CORPORATION****NEW BEDFORD, MASSACHUSETTS**

Desinewing Meat System: 3.995  
Deboning and Desinewing Machine:  
BA 696  
Desinewing and Deboning: 695  
Deboning Machine: BA696-217  
Deboning Machine: BA696-218  
Desinewing Machine: BA696-219  
Weighing System Consisting of:  
Infeed Conveyor: 461, Weigh Unit:  
481, Separator Conveyor: 460  
Chicken Filleting Machine: 640  
Desinewing and Deboning Machine:  
695 CTM  
Deboning & Desinewing Machine with  
Automatic Feeder: 697, 699, 699C,  
(Feeder 515)  
Deboning and Desinewing Machine:  
697, 699, 699C  
Screw Feeding Device: 512  
Elevating Conveyor: 1008  
Cook and Chill System Consisting Of:  
Feeding Conveyor: CS  
Ascending Conveyor: CSF  
Transfer Conveyor: CSD  
Continuous Compact Cooker: CC1800  
Conveyor w/Shower Zone: CSMS  
Continuous Chiller: CDC 1800  
Shrink Unit: SU 860  
Drying Unit: DU 800  
Grading Plant: GD 1000  
Accelerating & Transfer Unit: CTUP

**BADGER METER, INC.****MILWAUKEE, WISCONSIN**

S/S Sanitary Meter: SPS.

**BAG-A-THON PACKAGING CORPORATION****WESTBURY, NEW YORK**

Bag-A-Thon Packer: 115SS, 16-66SS

**BAKER PERKINS FOOD MFG. INC.****RALEIGH, NEW CAROLINA**

Depanner: WDSC/ST, RS

**BAKER'S AID****SYOSSET, NY**

Rack Ovens: "Baro" 1E-DA, "Baro"  
2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

**BAKERS EQUIPMENT/WINKLER, INC.****ENGLEWOOD CLIFFS, NEW JERSEY**

"M" Mixer: BE/W

**BAKERY EQUIPMENT MANUFACTURING CO.****IRVING, TEXAS**

S/S Wirebelt Conveyor: W-1, W-2  
Belt Conveyor: B-2

**BAKERY MACHINERY DISTRIBUTORS, INC.****BOHEMIA, NEW YORK**

S/S Spiral Mixer: "ASTOR" ASP-...  
S/S Oven: SR-12, SP-11, SM-11

**BALATROS GMBH****HAMBURG, WEST GERMANY**

Belting (Direct Product Contact):  
BALATHAN I, II, III, IV, VI  
BALATROS TT12 1.0-0 Decke  
BALATROS TT12 1.0-0.5 Decke  
Belting (Packaged Product Only):  
BALATHAN V

**J.W.BALL COMPANY****DALLAS, TEXAS**

Tamale Wrapping & Cutting Machine:  
SS-182

**BALDWIN BELTING INC.****NEW YORK, NEW YORK**

White Nitrile NBR (Food Contact):  
(Cotton carcass belts have edges  
sealed with approved sealant.) 2  
PE 60, 3 PE 90, 2 PE 90, 3 PE  
135, 3 PE 135 CBS, 3 PHW, 2 PXHW,  
4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF  
Tan PVC/NBR (Food Contact): 2PT 6  
PVC, 3PT PVC  
Black Nitrile (Food Contact): 5P  
BLK  
White Butyl (11R) (Food Contact):  
3 PW BTL  
White Thermoplastic PVC (Food  
Contact): 120 COS W  
White Nitrile (NBR) (Fully Packaged  
Product Only): 2 PWRT, 3 PWRT

**BALSTON, INC****ANDOVER, MASSACHUSETTS**

Steam Filter: 23/30SR, 23/75SR,  
SP3-23/75SR, SP-4-23/75SR  
Air Filter: A33B-SA, A45B-SA,  
A27/35B-SA, A27/80B-SA,  
AKSB-0280-SA

**BALTIMORE SPICE COMPANY****BALTIMORE, MARYLAND**

Liquid Smoke Cabinet: CY9

**BANDO AMERICAN INCORPORATED****ITASCO, ILLINOIS**

Belt (for direct contact): SL-4GE(W)  
EHH, SL-4C(W)F, SL-4C(W)/(W)F,  
SL-5C(W)F, SL-8C(W)F,  
SL-8C(W)/(W)F, SL-5C(W)/(W)F  
Conveyor Belts (Direct Contact):  
SL-4U(W)F, SL-8U(W)F,  
SL-4U(W)FII, SL-8U(W)II  
Conveyor Belts (Packaged Product  
Only): SL-4PF, SL-8PF, SL-8PFII

**BANGOR FOOD MACHINE****BREEDSVILLE, MICHIGAN**

Conveyor: 1, 5, 6, 02, 03, 04  
S/S Tub/Base: 11  
Barrel Cart: 13  
Cardboard Inserting Machine: 12  
Sauce Depositor: 16  
Depositor: 18  
Leveling Monitoring Device: 19  
Ingredient Depositor: 21

**BARBEQUE KING COMPANY**

MAULDIN, SOUTH CAROLINA  
Bake King Deck Oven: B-12-A

**BARKER INTERNATIONAL**

LANCASTER, PENNSYLVANIA

Turkey Wetting Cabinet: ST-WC-1,  
80LGH  
Scald-N-Pick System (turkeys):  
TSSP-1070  
Straddle Picker "Gent-L-Flex"  
(Mounted): SF-1000, (Floor  
Mounted): SP-2000  
Scald-N-Pick System (Chickens):  
SSP-1070  
Giblet Chiller: Mark IV 1, 2, & 3  
Barrel  
Hock Cutter: 5010  
Poultry Chillers (Paddle): Mark  
V-P, Mark VIII-P  
Poultry Chillers (Refrigerated-  
Paddle): Mark V-RP, Mark VIII-RP,  
Mark VI-RC  
Poultry Chillers (Auger): Mark  
VI-A, Mark VIII-A, Mark VII  
Poultry Chillers (Refrigerated-  
Auger): Mark VI-RA, Mark VIII-RA  
Carcass Chiller: Mark IV, Mark IV  
FWU-100  
Giblet Chiller (Single Barrel):  
Mark V-R-S  
Giblet Chiller (Double Barrel):  
Mark V-R-D  
Giblet Chiller (Triple Barrel):  
Mark V-R-T  
Gizzard Splitter & Peeler: 210-B,  
210-B-1  
Poultry Scalders: SINGLE PASS  
SS-3-16, DOUBLE PASS SS-4-28,  
THREE PASS SS-3P-34, SS-3P-28,  
FOUR PASS SS-4P-34, SS-4P-28,  
SS-4-34  
Eviscerating Shackle: VS-100  
Giblet Pumping System: GPS-C100  
Picker, "Flexomatic IV": FP-4  
Automatic Poultry Cut-up System:  
6182  
Turkey Gizzard Machine: 210 BT  
Picker: RF-40000 -...-  
Picker, "Roto-Flex" RF-4000-...-  
Picker, "Rotomatic": RP-...-  
Picker, "Fin-Flex": FF -...-  
Picker, "Fin-Flex VI": 6600 FF-VI  
Poultry Picker: Versa-Flex,  
Gent-L-Flex  
Automatic Lung Remover: SL-8000  
Automatic Poultry Killer: K-5150  
Neck Breaker: 6000  
Dry Offal System: 5200  
Continuous Flow Handwash Station:  
-5230  
Hip Operated Hand Wash Station:  
5220  
Hand Activated Hand Wash Station  
(w/a suitable Pressure Regulating  
Device): 5210  
Hand Activated Hand Wash Valve  
(w/a suitable Pressure  
Regulating Device): 5099  
Inspection Trim Pan: 5330  
Water Rail: 15240  
Water Flushed Hopper Assembly:  
528., 530  
Conveyor: 75500  
Oil Sac Cutting Machine: 50700

Bird Unloader: 6100  
Neck Skin Cutter: 7050  
"Hi Cube Slant" Continuous  
Chiller/Freezer: A, G and AG  
Turkey Head Puller: 5480  
"Hock-A-Matic" Hock Cutter: HAM-6  
Automatic Giard Splitter and  
Peeler: 480  
Pre-Stunner: S-5100  
Post-Stunner: S-5110  
S/S Sizing Bin: 1082  
Electronic Sizing Machines:  
"Weightronic" 9182L, "Weightronic"  
9182M  
S/S Scalders: M-781  
Gizzard Harvester: GH-582

**B-BAR-B, INC. EXACT PACKAGING DIV.**  
SCHAUMBURG, ILLINOIS  
Automatic Filling Machines: 2015  
MA, 4015MMC

**BARKLEY & DEXTER LABORATORIES, INC.**  
FITCHBURG, MASSACHUSETTS  
Metal Detector: "Cleanline",  
"Cleanline B"  
Checkweigher: GS05LW-WX2/CE651,  
CK20-LW-PO/CE401

**BARLIANT & COMPANY**  
CHICAGO, ILLINOIS  
S/S Meat Trucks: A38, A38A, H38,  
A37, A37R, H37, A36, A36R, H36,  
A35, A35R, H35, A34, A34R, H34,  
A33, A32, A32R, H32, A31, A31R,  
H31, A30, A30R, H30, A12, H33,  
A33R  
Meat Former (w/o discharge  
conveyor): Medimat-A, Gigant-A  
Meat Former (w/discharge conveyor):  
Medimat-B, Gigant-B

**BARRETT CENTRIFUGALS, INC.**  
WORCESTER, MASSACHUSETTS  
Centrifuge: 1101ES

**BATTE CARNE**  
HOUSTON, TEXAS  
Batte Carne (Flattener) Machine: 1A,  
2SS

**BAUER BROTHERS COMPANY**  
SPRINGFIELD, OHIO  
Hydrasieve (for dewatering  
vegetables): 552-..., 552-1-...,  
552-2 -...

**BAUER-REXROTH & COMPANY**  
LAPAZ, INDIANA  
Cut-up Conveyor: CPE-520  
Bagging & Boxing Conveyor: PAC-347  
Poultry Cut-up Saws w/stands:  
S-7311, SB-7311, BS-1500,  
BSD-1500  
Ice Disposer: ID-1800  
Dumping Table: DT-1400  
Ice Precrusher: ID-1500  
Giblet Sorting Conveyor: GSC-1100  
Giblet Shaker: GS-1000  
Poultry Sizer: SU-1700  
Bag Opener: BO-1600

**BAXTER MANUFACTURING**  
ORTING, WASHINGTON

Oven: "Advantage" I, II

**THE BAXTER MANUFACTURING CO., INC.**  
TACOMA, WASHINGTON

Table w/cutting boards, Risers  
on 3 sides: GC2-...-...  
Table w/cutting boards on both  
sides: GC4-...-...  
Table w/cutting board surface:  
GC3-...-...  
Table w/all stainless steel top &  
risers: AC3-...-...

**BAY STATE CONTROLS CORP.**  
WORCESTER, MASSACHUSETTS  
"Disc-O-Seal" Butterfly Valve:  
E6366-...-E10R51, E6666-...-E10R51

**BBC INDUSTRIES**  
FENTON, MISSOURI  
Continuous Oven: CTX-Gemini

**BEACON METAL PRODUCTS, INC.**  
CHICAGO, ILLINOIS  
S/S Wire Loaf Cage: 7754  
S/S Screens: Style AF, 907  
Ham Press: "Insta-Pres" IP-....  
Stack/Nesting Baskets: SHUR-TRAC  
SB-100, SB-110, SB-120, SHUR-TRAC  
SB-101, SB-111, SB-121

**BEARDSLEY & PIPER**  
CHICAGO, ILLINOIS  
Blender: PRB-..

**BEEHIVE MACHINERY, INC.**  
SANDY, UTAH  
Deboner Cooling System Poultry  
Deboner: BX-66, TC-968, AU-968,  
AU-1269, AUX-70, AU-4171  
Poultry Deboner: UAX-....  
Desinewing Machine (Boneless Meat  
Only): AU-9171  
Deboning Machines: AUX-72, AUX-968,  
AUXS -...-  
Deboning Machines: AUX-....,  
S-76-...., AU-...-..., AULS-....,  
AU6173  
Deboning Head: PSE-....-...,  
TS1-....-..., CP-....-...  
Deboning Head Jacket:  
TJ1-....-..., TJ2-....-...  
Pumps: 1445, BP-5, BP-7, 300-50  
Twin Screw Bone Cutters: BA-7X,  
BA-8X  
CO2 Mixers: ....-50  
"Alpina" Cutters: PB-50, PB-60,  
PB-80, PB-125, PB-200, PB-300,  
PB-500  
S/S Grinders: BGS-....-...,  
MGS-....-...  
S/S Auger: RF-...., EX-....  
Conveyor: Model BC-....-...  
Pump Assembly Model EP-....-...,  
EMP -...-...  
Extruding Die BED-....-...  
Deboner Assembly: AUXS-....-...,  
AUX-SL-....-...  
Transfer Pump: BP-....-...  
Conveyor Assembly: SC-....-...  
Deboner: RSTC-....-...  
Bone Cutters: BA-., BA-..., &  
BA-...-...  
Tissue Separating/Desinewing



Machine Model: TSI-....- .  
(Boneless Meat Only) Deboning  
Machine: SA-76...., RSTD-....-...  
Deboning & Disinewing Machine  
(Disinewing machine to be used for  
boneless meat only):  
RSTC-....-..., RSTD-....-...,  
RSSD-....-...  
Deboning Machine: RSSD-....-...

**BELLAS ENGINEERING INCORPORATED**  
LANCASTER, PENNSYLVANIA  
Oven: "Thermal Zone"

**BELAM, INC.**  
DOWNERS GROVE, ILLINOIS  
Lifting Device: DKH - .  
"Bone-In" Pickle Injector: MIB.,  
MIB., MIB..S  
"Belam" Meat Massager: DK..  
"Belam" Pickle Injector: MI., MI.S  
Lifting Device of Chute: DKHC-.  
Tenderizer: IT-., PE-...  
Vacuum Ham Press: MP-.  
Boning Line Conveyor: BL-., BL..  
Exit Conveyor: IT-.C  
Meat Slicer: 80K

**BELSHAW BROTHERS, INC.**  
SEATTLE, WASHINGTON  
Deep Fat Fryer: AF-1  
Belts (Food Contact): BIC 1201  
Automatic Thermomatic Proofer: TM

**BELTING INDUSTRIES**  
KENILWORTH, NEW JERSEY  
Belts (Food Contact): BIC 1201

**BELT CONCEPTS OF AMERICA, INC.**  
SPRING HOPE, NC  
Belt (Food Contact): POR  
120/1TF, POR 100/2/TF, POR  
150/3TF, POR 150/3/TB  
Belt (Food Caontact): Plastomer RMV

**BENCO MANUFACTURING CORPORATION**  
MILWAUKEE, WISCONSIN  
Single Lane Processors: HBP-P-S  
Dual Lane Processors: HBP-P-D

**BENDE & SON SALAMI CO.**  
ADDISON, ILLINOIS  
Sausage Cleaning Machine: MB1000-S,  
MB1000-T

**BERKEL, INC.**  
LAPORTE, INDIANA  
S/S Pan Scales: 400, 401, 405  
Slicer: 180-FA, 180-D, 180-DA,  
180GS, 170G-S, 170-D, 808, 818,  
170-FA, GT  
(Heavy Duty) Slicers: 15 & 15A  
Tenderizer: 703-B & D, 704, 704A,  
703, 705  
Saws: 56V-16, 51V-14, 55V-14,  
56V-14, 51V-12, 55V-12, 56V-12  
Bench Scale (with S/S Platform &  
with Stands): 1021 Series, 3001  
Series, 26001 Series, 1..., 3...,  
26...  
Portable Scale (with S/S Stand):  
1121 Series  
Counter Scale (w/S/S pans):  
172-221, 172-121

Digital Scales, 520, 530, 540,  
511, 521, 531, 541 (To be used  
with Suitable Stand)

**BERMEL INDUSTRIES**  
BRADLEY BEACH, NEW JERSEY  
Link Control Separator: 70, 70A

**BERRYVILLE MACHINE SHOP**  
BERRYVILLE, ARKANSAS  
Cut-up Conveyor W/Belt Release and  
Washer: M-156  
Bag Line Conveyor W/Belt Release  
and Washer: M-157  
Double Belt Crossover W/Belt  
Release and Washer: M-158  
Conveyor W/Belt Washer and  
Quick-Release Models: M-167,  
M-180, M-181-A, M-181-B  
3-Belt Conveyor W/Belt Washer and  
Quick-Release: M-166  
Strip Cutting Machine: M-201  
Deboning Conveyor: M-205

**BESELER**  
FLORHAM PARK, NEW JERSEY  
L-Sealer: 1913-MB, 1913-GS,  
1913-GSM

**BEST & DONOVAN**  
CINCINNATI, OHIO  
Heavy Duty Hog Splitter Saw: KS  
Beef Carcass Splitter Saw: 120  
Beef Carcass Splitter: Pacemaker,  
Pacemaker II  
Super Duty Hog Splitter Saw: 750  
& 760  
Hog Splitter: IS-750 & IS-760  
Dehider: Saturn I, "Magnum 1000-S"  
Leg Cut-Off Saw w/Exhaust  
Deflector, Air Operated: 85  
Rump Bone & Carcass Splitter Saw  
Combination: SL  
Beef Breast Bone Opener Saw:  
L-Combination  
Beef Rib Blocker & Ham Marker Saw:  
Mark II  
"Red Streak" Primal Saws: 8-E,  
10-E  
"Tri-Purpose" Air Saws: 8, 10, 12  
Pork Scribe Saw, Air Operated:  
AS4-P, AS5-P  
Beef Scribe Saw, Air Operated:  
AS4-B  
Cattle Dehorer, Hydraulic: Class  
IV  
Hock Cutters, Hydraulic: HC-3, HC-5  
Beef Splitter, Electric: 100  
Beef Splitter w/Exhaust Deflector,  
Air Operated: 100-A  
Brisket Saw, Electric: 250  
Brisket Saw w/Exhaust Deflector,  
Splitter Saw: 150, 150S (Adequate  
sterilizing facilities must be  
provided. This will include a  
hot water hose with an adequate  
supply of 180F. water.)  
Hog Breastbone Opener Saw: Mark II  
Air Hog Breastbone Opener Saw: AH  
Hog Splitter Saws: 764, 766, 764IS,  
766IS  
Hog Head Cutter: E-24/HAD  
Beef Rib Blocker and Ham Marker  
Saws: Mark IIS

Primal Cut Saws: "Red Streak" 8ES,  
"Red Streak" 10ES  
Tri-Purpose Air Saws: 8S, 10S, 12S  
Hand-Held Skinner: S-1011  
Hog Breastbone Opener Saw: Mark IIS  
Air Hog Breastbone Opener Saw: A-HS  
Multi Purpose Saw: GT-30, GT-40,  
AS-6  
Beef Breaking/Ham Marking Saw: 9  
Hydraulic Hock Cutter and Cattle  
Dehorer: E-24  
Foot Cutter: E-22  
Hog Splitter Saw: 770 Hydra  
Hog Breastbone Opening Saw: 270  
Hydra  
Brisket Shear: SS7-M  
Dehider: Mercury "340"  
Brisket Saw: (Air Operated):275  
Automatic Carcass Splitter (Adequate  
sterilizing facilities must be  
provided): 2900-90-..

**BEST POULTRY MACHINERY, INC.**  
CUMMING, GEORGIA  
Head Cutter: HE

**BETTCHER INDUSTRIES**  
VERMILLION, OHIO  
Power Slicer: 39, 81, 220  
Press: 70  
Trimming Machines (Not to be used  
for trimming grubs, bruises,  
etc.): 500, 520, 850, 8803,  
880B, 900, 1040, 1200, 505, 750,  
350, 1400, 620, 625  
Air Operated Trimming Machines (Not  
to be used for trimming grubs,  
bruises, etc.) Air Operated: 275  
"Band Splitter" Carcass : 500Z,  
520Z, 850Z, 900Z, 1040Z, 505Z,  
750Z, 880ZB, 880ZS, 1000Z, 1300Z,  
1400Z, 1500Z, (Not to be used for  
trimming grubs, bruises, etc.)  
Dyna Form Meat Press: Series 1, 75  
Tenderizer: TR2  
Dipping Machine: 9A, 11A, 14A, 21A  
Bone-In Tenderizer: TR-10B  
Spray Tenderizer: ST 18-A, ST 24-A  
Slicer: BH-15, "Slice-N-Tact"  
Cutlet Former: CF-16  
Conveyor: 624  
Wizard Knife: 1000, 1300, 1500 (Not  
to be used for trimming grubs,  
bruises, etc.)  
Cutlet Former: CF 10, CF 24, CF 34,  
CF 40  
Slicer: BH-14 "Slice-N-Tact", BH-20  
"Slice-N-Tact" BH-15  
"Slice-N-Tact"  
Slicer: "Ultimax"

**BIG DRUM**  
COLUMBUS, OHIO  
Filling Machine: Big Drum VC-1, Big  
Drum VL-2, J

**BIGGER & JOHNSTON CO.**  
DOWNS, N. IRELAND  
Sausage Filler: 40240 & 40241

**BILT-RITE CONVEYOR**  
GARFIELD, NJ  
Conveyor: SS-H-400-....



**BIRD MACHINE COMPANY INC.**  
SO. WALPOLE, MASSACHUSETTS  
Bird" Centrifuge LBSD-SS...  
Centrifuge: BSVO-...-SX

**BIRO MFG. COMPANY**  
MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS  
Tenderizer: PRO-9  
Poultry Cutter: BCC-100, BCC-200  
Frozen Meat Flaker: FBC-4800  
Grinder: 1056, 542-48-52  
Breaking Saw: 4436-11, 4436  
Trim Saw: 22, 44, 3334  
Tenderizer: XHD  
Saws: 4436 Modified SS, 44 Modified SS  
Automatic Feed Grinder: AFG-56  
S/S Conveyor: 210  
Automatic Feed Mixer-Grinder:  
AFMG-56, AFG-48  
Dual Loading Stuffing Horn:  
48-52-56  
Keeper Case Dual Loading Horns:  
48-42-56-A, 48-52-56AS  
Multiple Blade Chunk Sausage Cutter:  
1000  
Meat Choppers: 342, 812, 822,  
1556, 6642, 7542-48-52  
Automatic Loin Cutter: 44-680  
Scraper Attachment (for all models  
of Biro's Power Cutters): MC  
Stew Meat Cutter w/Transparent  
Hopper: PRO-10  
Breaking Saw: 3334  
Slicer: 31  
Automatic Feed Mixer Grinder:  
AFMG-24  
Grinder/Chopper: 346  
Automatic Mixer Grinder and Chopper:  
AFMG-52

**BIZERBA INC.**  
EDISON, NEW JERSEY

Vacuum Packaging Machines: Single  
Chamber - "REGINA" -..., "Regina"  
2/63, "Regina" RC\63, "Regina"  
100, "Regina" 2/100, "Regina"  
2/100-S-310, "Regina" 2/140  
(B14), "Regina" B-18, GM-....  
Double Chamber - "Regina" RD-...,  
"Regina" RD-88-H-S, "Regina" B12  
Slicer: A 330  
Slicing Machine: A330FB2, SG8D & SE8  
Vacuum Packaging Machines, Single  
Chamber: GM-...., Double Chamber:  
"Regina" RD-..., RD-88-H-S, B12-...,  
2/63, RC63, 100, 2/100,  
2/100-S-210, 2/140-(B14), B-18

**B&J MACHINERY CO., INC.**  
DALTON, GEORGIA

"Leonard" Poultry Deboner: C

**B&J SHEET METAL, INC.**  
TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG  
thru 1138SG, 1141S, 1141SG, 1145S  
thru 1147S, 1145SG thru 1147SG,  
1169S, 1169G, 1172S thru 1183S,  
1172SG thru 1183SG  
S/S Smokehouse Truck: 1964, 1970  
Galv. Smokehouse Truck: 1965, 1971  
S/S Smokehouse Tree: 1967

Galv. Smokehouse Tree: 1968  
Paunch Truck: 1158SG, 1159S

**BLACK BODY CORPORATION**  
FENTON, MISSOURI

Continuous Oven: FBC4-25

**G. S. BLAKESLEE & COMPANY**  
CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):  
CC-..D.

**BLAW-KNOX FOOD & CHEMICAL EQUIPMENT**  
BUFFALO, NEW YORK

Screw Conveyor: SCR-...-SS-...,  
SCS-...-SS-...  
S/S Sanitary Drum Dryer:  
SSADD-...-...

**BLENTECH CORPORATION**  
ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD-..., HD...  
Belt Conveyor: BC-...-...  
Continuous Cooker: CS-...-...  
Mixer Blender: DM-...-...  
Blender: DM-...-...  
Screw Conveyor: SC-...-...  
Thermal Processor: TP-...-...  
Hi-Lift Dumper: HD-..., HD...  
Surge Hopper: SH-....  
Tilt Dumper: TD-..  
Vacuum Meat Tumbler: VT-....

**G. S. BLODGETT COMPANY**  
BURLINGTON, VERMONT

Ovens: FA-100, FA-102, GZL-10,  
GZL-20, EF-111, EF-112, EZE1,  
EZE2, DFG-100, DFG-102  
S/S Oven: RE-44, CTB-..  
Combi Oven/Steamer: COS-6, COS-101,  
COS-201, COS-20

**BLONCO**  
OAKLAND, CALIFORNIA

Vacuum Mixer: IMP-..., IMP-....

**S. BLONDHEIM & COMPANY**  
OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,  
250, 450, 700  
"Blonco" Continuous Feed Grinder:  
Type I, Type III  
Ham Tumbler: 700, 1200, 2500  
"Blonco" S/S Screw Conveyor: 678..  
"Blonco" Guillotine Decanner: DBA  
Hi-Dumper: 168  
Picklerjector: SSP2614  
Twine Linker: RS...  
S/S Luncheon Meat Slicer: 2000  
Scale and Conveyor: 1857  
Tipper Casing Applier: 1055  
"Alpina" Continuous Stuffer: 1010  
"Blonco Risco" Stuffer: BR....  
"Blonco" End Discharge Mixer:  
200ED, 500ED  
"Blonco" High-Speed Knife Grinder:  
150, 170, 200  
Vacuum Sausage Stuffer: "SAFOS"  
2N/HP, "SAFOS" 2N/H  
End Discharge Mixer: 2000 ED

**BLOOMER-FISKE INC.**  
CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970

S/S Meat Molds: Round & Square  
Liver Loaf Mold: Various Sizes  
Portable Steam Cooker: 1970

**BLOSSOM INDUSTRIES, INC.**  
CLEVELAND, OHIO

S/S Pump, RM-..., RO...

**BLUE CHANNEL CORPORATION**  
PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

**BLUEBIRD INC.**  
CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

**PHILIP BOCK COMPANY, INC.**  
HAWTHORNE, CALIFORNIA

Filling Machine

**BOCK LAUNDRY MACHINE CO.**  
TOLEDO, OHIO

Bock Centrifuge: FP-...-A

**W. Y. BOGLE CORPORATION**  
WEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):  
2, 3, 4, 5 Ply White Nitrile Heavy:  
FP-1  
2, 3, 4 Ply Black Nitrile-Heavy:  
FP-2  
3, 5 Ply White Nitrile Standard:  
FP3  
2, 3 Ply White Dacron Nitrile: FP8  
2, 3 Ply White Dacron Butyl: FP-10  
2, 3, 4 Ply White Teflon Nitrile:  
FP-13  
2, 3 Ply WhiteSkimcoat: FP-14  
2, 3 Ply Dacron/PVC: FP-15

**BOLDT INDUSTRIES, INC.**  
DES MOINES, IOWA

Surge Hopper: SH....  
Conveyors: EC....  
Tables: RT1-..., RT2-....  
Injector: FGM-...  
Vacuum Blender: BB(V)-....  
Blender BB-....  
Screw Conveyor: SC-..., FC-....  
Meat Sampling Drill: 1005

**BONAR PLASTICS INC.**  
WEST CHICAGO, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,  
1015, 1044, 1050, 1054, 2010,  
6010, 7010, 1010, 1040  
Ingredient Bin: 2090-A, 1509-A  
Ingredient Bin Lid: 2090-1  
Utility Drum: 2022, 2045, 2055,  
2012  
Insulated Tote Box: 2341  
Utility Drum: 2032  
Poly Combo: 3010, 7510  
Insulated Containers and Covers:  
1545, 1645, 1845, 1760, 1745,  
1704, 1801, 1800  
Combo: 3009  
Stack Lids: 3009-5  
Rota Drum: 5010  
Lid: 5010-5  
Poly Payloader: 1732, 1733

**BONCOR, INC.**  
WESTFIELD, NEW JERSEY

Meat Massager: CM-..  
Hydraulic Lifter Dumper: HLD-35  
Mixing Vat 1800E  
Vacuum Tumbler: PM-....1

BONNER & BARNEWALL

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):  
Pebbletop 2 ply, 3 ply  
Dacron Pebbletop 2 ply  
Belts (Food Contact):  
White Hycar COS 2 ply, 3 ply, 4  
ply, 5 ply  
Black Hycar COS 2 ply, 3 ply, 4  
ply, 5 ply  
Light Duty White Hycar COS 3 ply,  
5 ply  
Dacron-Teflon 2 ply, 3 ply  
Dacron-Hycar 2 ply, 3 ply  
Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY

KENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,  
POLY-2000, BO-CO Rubber  
Tables: 70, KS, M, GMT, S14, S16,  
TC, TS

BORDEN CHEMICAL COMPANY

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,  
PCW, SW

ROBERT BOSCH PACKAGING CORP.

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an  
acceptable filling device.  
"Aluseal" Fill and Seal Machine:  
740B  
Flat Pouch Form, Fill, and Seal  
Machine: BML

BOYD CORPORATION

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,  
104-2000-J  
Incline Table Conveyor: 104-1000  
Conveyor w/Air Gates: 104-8000A  
S/S Wire Belt Conveyor: 104-3000  
Roller Bed Conveyor: 104-2000-2S  
Skoring Machine: 105-115  
Special Feed Conveyor: 107-30032  
Conveyor: 104-4000

BOYENGA & COMPANY

AMARILLO, TEXAS

Edible Surge Bin: ESB-1  
Level Control Tank: EPSLC-1

MICHAEL R. BOYER

BRIGHTON, MICHIGAN

Ham Slicer: 618

BQP INDUSTRIES, INC.

DENVER, COLORADO

Plastic Tote Boxes, w/Lids:  
NO....., NS....., SO.....

BRAN & LUBBE, INC.

EVANSTON, ILLINOIS

Sanitary Pump: S-293

BRAY VALVE & CONTROLS, USA, INC.

HOUSTON, TEXAS

Butterfly Valve: 20, 21

THE BRECHTEEN CO.

MT. CLEMENS, MICHIGAN

Sausage Looping Bucket: 001  
Sausage Looping Bucket Assembly:  
002  
Stuffing Horns: "Coffi" 001, 002,  
003, 004, 005, 006  
Ham Stuffing Machine: 2200  
"Coffi" Stuffing Horn: 1510, 2210,  
1510C, 2210C  
Coffi Stuffing System: 1800  
Net Rucker Assembly: 1575

BRECON KNITTING MILLS, INC.

TALLADEGA, ALABAMA

"Brecon" Stockinette Machine: 711

BREDDO INCORPORATED.

KANSAS CITY, KANSAS

"Likwifier" Mixer: LDD-...,  
LDDR-..., LDDW-..., LDDRW-...  
LO..., LDT..., LDTW..., LHW...,  
LHR..., LOR..., LDDRHW...,  
LORW...

BRIDGE MACHINE COMPANY

PALMYRA, NEW JERSEY

Meatball Former: Titan 4, 4D, 5,  
5D, 1D, Titan BT00  
Food Molder: Custom 150, Custom  
150HD, Crown 240, Crown 240HD,  
Imperial 480  
Dumper: "LiftLoader" Imperial  
480HD, Compac 100, Compac 100HD  
Spray Tenderizer Scorer STS-24  
Cross Tenderizer: CS12  
"Accupat" Food Shaper: 3AP, 4ACS,  
DA  
Conveyor Cuber: "Convey Cuber"  
Cutlet Flatteners: CF-12  
Vacuum Packaging Machine: Nirovac  
SD220  
Conveyor Table: CT-...-...  
Air Operated Spreading Conveyor:  
SCA-...-...  
Food Shaper: "Accupat" D  
Dumper: "LL"  
Conveyor Cuber: CC-..  
Vacuum Packaging Machine: "Nirovac"  
X-..., "Nirovac" S-..., "Nirovac" S  
500 1A

BRIDGESTONE TIRE COMPANY, LTD.

TOKYO, JAPAN

Belt (Food Contact): Dura-Sani

BRIGHAM YOUNG UNIVERSITY

PROVO, UTAH

Product Shaping Device: Colosimo

BRITTON MANUFACTURING

COLLEGE STATION, TEXAS

Electric Stimulator: 350  
Koch-Britton: 250  
Low Voltage Stimulator: 75-LV

BROASTER COMPANY

BELOIT, WISCONSIN

Marin-Aider: 607-B

DustRite: 606

Retort Separator: Polypropylene  
Deep Fat Fryers: 1400E, 1400G,  
800E, 1800G, 1600

BROCO ALCO DIV. OF ALCO FOOD SERVICE  
EQUIPMENT CO.

BELOIT, WISCONSIN

Deep Fat Fryer: 1600

BRODRENE GRAM A/S

VOJENS, DENMARK

Automatic Rotary Freezer: "RIA"-..

BROOKLYN HEIGHTS MACHINE CORP.

CARTHAGE, MISSOURI

Conveyors: FG-7-3690, FG-7-36,  
FG-7-3013, FG-7-3010, FG-9-3017,  
FG-9-3018, FG-9-306, FG-7-3090R,  
FG-7-3090L  
Packing Table: FG-PT-369,  
FG-PT-309, FG-PT-149  
Flour Reclaiming System: 2274

BROOKS & PERKINS, INC

LIVONIA, MICHIGAN

Tote Box: R1301W, R1305W, R1307W,  
R1310W, R1315W, R1319W, R1323G,  
R1323W, R1324G  
Tote Box Lid: R1311W, R1316W,  
R1320W, R1326G  
Storage & Shipping Drums: R1212G,  
R1212W, R1225G, R1225W, R1232G,  
R1232W, R1245G, R1245W, R1250G,  
R1250W, R1255G, R1255W,  
R1231G, R1249G  
Drum Lids: R1213G, R1213W, R1226G,  
R1226W, R1256G, R1256W, R1251W,  
R1251G  
Bulk Containers: R1121GP, R1123GP,  
R1119G, R1119B  
Bulk Container Lid: R1122W, R1124G,  
R1120G

ARTHUR S. BROWN MFG. CO.

TILTON, NEW HAMPSHIRE

Belts (Food Contact):  
White (Cotton Carcass): L415  
White (Dacron-Cotton Carcass): L434  
(Edges sealed with acceptable  
compound.)

WILLIAM BROWN COMPANY INC.

PHILADELPHIA, PENNSYLVANIA

Bone Chip Remover: 1167

BRUENDLER, A.G.

BUTTIKON, SWITZERLAND

"Conti-Cut" Cutter Mixer CVL/2  
"TurboCut" Emulsifier VL-G10-101-1  
Emulsifier: "Turbo Cut" VL-G2,  
VL/3, VL-100, VJ-L55, "Mini-Cut"  
MVK

BS & B SAFETY SYSTEMS

TULSA, OKLAHOMA

Vac-Saf Sanitary System: VKB with  
KB-C Safety Head

BUCKET ELEVATOR COMPANY

CHATHAM, NEW JERSEY

Corratrough Belting: DAL  
Bucket Elevator (For Dry Product



Only): V4

**BUCKHORN MATERIAL HANDLING GROUP**  
MILFORD, OHIO

Meat Dolly: 34-...  
Plastic Meat Trays: 18-465, 18-467  
Tote Boxes: 09-...  
Tote Box Lids: 10-...  
Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-...  
Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-...  
Meat Lug w/Drain Holes: 18-...  
Bulk Containers: 22-...  
Bulk Container Lids: 23-...  
Plastic Drums: 21-...  
Plastic Drum Lids: 21-...  
Nest Pac Meat Lugs: 18-...  
Net Pac Tote Bins: 18-524, 18-488  
Commissary Case: 47-024E  
Containers(w/optional lids): 47-....

**BUDD CO. POLYCHEM DIVISION**  
PHOENIXVILLE, PENNSYLVANIA

Rigid Plastic Belting (Packaged Product Only): SC-...  
Rigid Plastic Belt "Mod-U-Flex": 35 (Packaged Product Only)  
Rigid Plastic Belt "Mod-U-Grid": 36 (Food Contact)  
Snap-on Rigid Plastic Belt:  
...SC..., ...SC...,  
...NSC..., ...NSC...,  
...RC..., ...RC...,  
...RCT..., ...RCT...  
Belting (Food Contact): White Hing Chain 150 HRT-...  
Plastic Chain Belt (for direct product contact): Model 200 PR

**BUFFALO WEAVING AND BELTING CO.**  
BUFFALO, NEW YORK

Belts (Food Contact) Golden Bison: S2W, S3W, S4W  
Sanivoyor: P-90, P-135, P-260, P-390  
White Nitrile/Vinyl Polyveyor: D84W  
Black Nitrile/Vinyl Polyveyor: D84B  
Teflon Polyveyor White: D84W-Teflon  
Servall White: C826W  
Servall Black: C826B  
Belts (Fully Packaged Product): Golden Bison-Incline: LG3W

**ROBERT F. BULLOCK, INC.**  
CONYERS, GEORGIA

Pork Skin Pellet Popper: 1200  
Pellet Feed Hopper: 80  
Cooking Oil Holding Tank: 80  
Heat Exchanger: 4  
Pork Skin Breaker: PSS-82  
Pork Skin Cutter: PSC-83  
Product Cart: PTC-500  
Pork Skin Fryer: RDF-400  
Pork Skin Rendering Cooker: 1200  
Screw Lift: SL-83  
S/S Dry Rendering Unit: HAR

**B. H. BUNN COMPANY**  
LAKELAND, FLORIDA

Packaging Machine  
Meat Tyer: M-10, M-16MR, M-10MR  
Meat Tying Machine: STM-1010,

STM-1016

**BURDETT MANUFACTURING CO.**  
BRIDGEVIEW, ILLINOIS

Kettle: L600

**BURFORD CORP.**  
DALLAS, TEXAS

Vertical Bag Tyer: VB2L, VB2R

**T. J. BURNETT**  
MURRAYVILLE, GEORGIA

Breast Deboner: TB 150  
Deboner: TBW-250  
Thigh and Leg Deboner: GB-100

**BURRELL BELTING COMPANY**  
SKOKIE, ILLINOIS

Belts (Food Contact): WB152F, WB153F, WB154F, Hygene 3, Hygene 5, WB152C, WB153C, WB154C, GB153C, BB153C, DS152C, DS153C, DS152TC, WB153TC, White Hycar WB152F-A, WB153F-A, WB154-A, WB152C-A, WB153C-A, DS152C-A, DS153-A, Hygene-3A, Hygene-5A, Green Hycar GB153C-A  
Tan Koroseal 2 ply, 3 ply  
White Koroseal 3 ply  
Smooth Polycool Tan  
Smooth Super Polycool Green  
White Polytek: DS92C, DS92RC, DS93C, DS93RC, DS92TC, DS93TC, P50C, P80C, SP93C  
Belts (Food Contact): CC-60, 2C-100, SP-92C, SP-3, D92BC

**BUTCHER BOY USA**  
LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G, CMF-S  
Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12, TCA-22, TCA-32, AA-66S, AA-1100S, AA-1600S, AA-66, AA-1100, AA-1600, FMBG-1100, FMBG-1100S  
Mixer: 150F, 250HF, 500HF, 250F, 1000, 1500, 2000 (Agitator to be removed daily for cleaning)  
Mixer-Grinder: 150/42, 250/52  
Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F  
"Butcher Boy" Mixer: 500F  
Mixer-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66  
Frozen Meat Cutter: GSF-620  
Mixer-Grinder: 100/42, 100/52, 200/42, 200/52  
Vacuum Packaging Machine: VA-5, VA-2  
Vacuum Packaging Machine: "Butcher Boy" VA-1  
Vacuum Packaging Machine: VA-2  
Dual Mixer: 150-DM, 250-DM  
Grinder: AF42, AF52, AF56  
Band Saw: 1435S, 1640S  
Grinder: AU-66  
Tenderizer: CST  
Vacuum Packaging Machine: VP-16, VP-20, VP-32

**BUTCHER'S FRIEND PRODUCTS**  
DES MOINES, IA

Sausage Linker: 2001

**B&W METALS COMPANY, INC.**  
FAIRFIELD, OHIO

Meat Ball Cut-Off Machine: MB-1-22

- C -

**CADILLAC PLASTIC & CHEMICAL**  
BOSTON, MASSACHUSETTS

Cutting Boards: w/Petrothene LB-733, Plexiglas G Unshrunk

**CALLAHAN AMS MACHINE COMPANY DIV. OF VERMONT MARBLE CO.**

PROCTOR, VERMONT  
Closing Machine: 131V  
Can Seamer: 127 1/2, 227-SV, 527-SV

**CAM INDUSTRIES**  
KENT, WASHINGTON

Wrapping Machine: "Flowrap" A

**CAMBRIDGE/REGINA INCORPORATED**  
CAMBRIDGE, MARYLAND

Belt (Packaged Product Only): D-..., D-..., D-..., D-..., D-..., D-...  
Belt (Direct food contact): D1700B, D1700C, D1700ALW, D1700LW  
Plastic Chains (direct food contact): D-843-SS, D-843-LWSS, D-863-SS, D-863-LWSS, D-880, D-880-LW, D-880-TLW, D-882-TLW, D-1873-TSS, D-1873-TLWSS

**CAMBRIDGE WIRE CLOTH COMPANY**  
CAMBRIDGE, MARYLAND

S/S Belt (Food Contact): SaniGrid, 2688, CAMBRI-LINK, B-48-52-18, B-18-16-12  
1" x 1" Regular Duty Flatwire  
3/4" Pitch Cam-Grind  
1/2" x 1/2" True-Half Flatwire  
1/2" x 1" Regular Duty Flatwire  
1/2" x 1" Extra Heavy Duty Flatwire  
1" x 1" Extra Heavy Duty Flatwire,  
1" Pitch Cam-Grid w/Mesh Overlay  
S/S Balanced Betting: B-36-20-12, B-30-28-14, B-36-32-16, B-48-48-17, B-60-60-18, B-72-68-18  
(Food Contact) CAM-Clean Plastic Belt: C-24  
Cam-Clean Perforated Top Belt (Food Contact): 1696  
Belts (Plastic) (Food Contact): Cam-Clean, Close Rib Cleat: 1665  
Cam-Clean, Perforated Top Cleat: 1704  
Belt (direct food contact): D880TLW

**CAMBRO, INC.**  
HUNTINGTON BEACH, CALIFORNIA

Containers: DAW08050, CYCOLACAH-100F

**CAN-AM CONTAINERS, LTD.**



SPRINGHILL, NOVA SCOTIA  
Rectangular Pail and Lid: CA-6020  
Meat Containers: CA-9600-.

CANRAD-HANOVIA, INC.

NEWARK, NEW JERSEY

Germicidal Lamp (Non-Ozone  
Producing): 24700-S (#94A1  
Glass). The lamp must be used in  
accordance with part 7, paragraph  
7.16 (b) of the "Meat and Poultry  
Inspection Manual".

CANTRELL MACHINE COMPANY INC.

GAINESVILLE, GEORGIA

Poultry Killer: RW-1, MK-3  
Drain Conveyor: DC-100-..  
Poultry Chiller-Windmill Unloader:  
WV-100-  
Cut-up Conveyor: CC-100  
Belt Conveyors: TC-100-.....,  
CC-100-....., FC-100-.....,  
DD-100-....., TD-100-.....  
Horn Boning Conveyor: HBC-110  
Boning Conveyor: HBC-100  
Giblet Pump Diaphragm: DGP-400  
Giblet Elevator: GE-200  
Packing Bin: PB-200  
Stationary Table: ST-100  
Giblet Pump: 001  
KFC Cut-up Saw: CS-100  
Eviscerating Shacklers: CSE-1,  
CSE-2, CSE-2-A  
Picking Shackles: CSP-4, CSP-4-A,  
CSP-4-B  
Picking Shackle, Combination  
Turkey: CSP-5  
Gizzard Tumbler Washer: GW-700  
Giblet Pump Air Operated: AGP-300  
Lazy Susan Packing Table: LST-300  
Parts Boning Conveyor: HBC-110-P  
Table Top Conveyor Turns: TT-90,  
TT-180, TT-S  
S/S Meat Carrier: MC-104  
S/S Water Changer : WC-100, WC-200  
Wing Master: WM-400  
Poultry Skinner: CPNS 100  
Breeding Machine: CBM-300  
Line Divider: LD-101  
Dewaxer: DW-605  
Viscera Harvester: EH-15, EH-20  
Gizzard Defatter: DF-1  
Poultry De-Icing Scale w/Platform  
Hanging Bin: HB-1  
Triple Deck Belt Conveyor: TD-200  
Vat Dumper: HVD350, HVD350SS  
S/S Poultry Scalders: SS-200  
Auger Chillers: CA-6-1, CA-8-a  
(Ice), CA-6-1, CA-8-R  
(Refrigerated)  
Giblet Chillers: 101, 102, 103, 104  
S/S Refrigerated Giblet Chillers  
101R, 102R, 103R, 104R  
Vacuum Tumbler: VM-1  
Adjustable Inspection Stand: AIS-1  
Cut-up System: 85-1  
Consisting of-Wing Cutter:  
06-04-01, Horizontal Bird Halving

Machine: HM-651, Leg Separator:  
LS-691, Drumstick/Leg Unloader:  
06-38-01  
Eviscerating Machine: Apollo-72,  
Apollo IV, U80 (Manual  
positioning of viscera for  
inspection necessary.) (Surfaces  
of machine contacting carcasses  
must be sanitized between each  
use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)  
Disc Pickers: JM-... , JMKD-..  
Broiler Unloading Station 180 -.  
US-2  
Poultry Scalders: SC-1  
Automatic Electric Waterbath  
Stunner: AS-2 (Water level must  
not exceed 1/4" depth above  
screen.)  
Automatic Vent Cutter: VC-11  
(Surfaces of machine contacting  
carcasses must be sanitized with  
180F. water or solution of 20 ppm  
residual chlorine at point of  
use.)  
Automatic Pre-Stomach Machine:  
PS-11 (Personnel must be provided  
to trim portions of digestive  
tract not removed by the machine  
and must be in addition to the  
auxiliary peeler.)  
Reprocessing Station w/Chlorinator:  
S.T.-1  
Broiler Unloading Station: AD-1,  
AD-2  
Neck Skin Cutter: MS-1  
Automatic Opening Cut Machine:  
"Jupiter" 111 (Surfaces of  
machine contacting carcass must  
be sanitized between each use  
with 180F. water or solution of  
20 ppm residual chlorine at point  
of use.)  
Automatic Gizzard Splitter: GS-111  
Hock Picker: HP-1  
Automatic Bird Bagger: BB-1, PM-80  
Screw Chiller 11: MSC-11  
Inside-Outside Final Birdwasher:  
BW-2  
CO2 Tunnel: ZT-1  
Weighting System: Mark 1  
(Consisting of-Weighing Machine:  
HB-83, Line Clearer: LC-101,  
Weighing Shackle: WS-101)  
Weight Distribution System: WG  
Poultry Cut-Up Saw: MSC-1  
CD6000 Gizzard Harvester:  
Neck Skinner: NS-1  
Whole Breast Filleting Machine:  
BFM-681  
Final Inside/Outside (14 Unit) Bird  
Washer: F10-515  
Scale and Packout Conveyor: SPC-682  
Dewatering Tumbler: DT-2  
Automatic Head and Wind Pipe  
Puller: HP-2  
"Graham" Automatic Neck Breaker:

GANB-100  
Automatic Eviscerator (Manual  
positioning of viscera for  
inspection necessary): Mark 4,  
Mark 5 (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180F. water or 20 ppm residual  
chlorine at point of use.)  
Belt Conveyor: BC-050  
Automatic Bird Unloader: ABU-313  
Oil Sac Cutter: GAOS-200  
Conveyor Saw Table: CST-113  
Giblet Chiller: RAPGC-2, RAPGC-2R  
Neck Skin Cutter: P-2000  
Line Divider: GLD-300, GLD-300A,  
GLD-300B  
Breeding Machine: CB-80  
Eviscerating Line Shackle: RBES-304  
Kill Line Shackle: BKS-304  
Picking Machine: CH-6/, CE-6/..  
Automatic Poultry Killer: WAK-101  
Hand Gizzard Peeler: 71RAP  
Inside Outside Final Bird Washer:  
Mark II  
Auto-Cone Breast Deboning System:  
CCGD-1  
Gizzard Harvester: M-1  
Leg Processor: LP-1  
Cone Deboning Wheel: CCB1-5  
Turkey Oil Sac Cutter: GAOS-200T  
(If used prior to inspection  
station, surfaces contacting  
carcasses must be sanitized  
between each use with 180F. water  
or a solution of 20 ppm residual  
chlorine at point of use.)  
Cone Deboning Wheel: CCBS-T  
(Suspended from ceiling).  
Neck Skin Machine: NS-1001  
Gizzard Defatting Machine: NGW-1C  
Automatic Opening Machine: Mark  
III, "Mark" III-.. (Surface of  
machine contacting carcasses must  
be sanitized between each use  
with 180F. water or a solution of  
20 ppm residual chlorine at point  
of use.)  
Breast Fillet Compressor: BFC-1  
Front Half Portioning Machine:  
PFMBP-1A  
Gizzard Tenderizer :GTM-100  
Rear Processing Machine: PRPMLP-1A  
Thigh, Drum processing machine:  
PTDPMLS-1  
Automatic Parts Machine: APM-22  
Automatic Cut-Up Machine: APM-22  
Picking Machine: NP-.../.  
Saddle-Cut Machine: PSCM-HM-1-00  
Automatic Wing Portioning Machine:  
6000  
Automatic Neck Breaker: "Mark" 16  
Shackle: ICS-312-2  
Automatic Breast Fillet Machine:  
1200  
S/S Poultry Scalders: PSHE-4200  
Over/Under Cone Deboning Conveyor:

OU-CD-18  
Giblet Wrap Machine: "STS"-3  
Automatic Cropping Machine:  
ACM-510 (Surfaces of machine  
contacting carca sanitized  
between each use with 180 F. water  
or a solution of 20 ppm residual  
chlorine at point of use.)  
Neck Breaker: CNB-14 (If used prior  
to inspection station, surfaces  
of machine contacting carcasses  
must be sanitized between each  
use with 180 F. water or 20 ppm  
residual chlorine at point of  
use).  
Automatic Neck Breaker: ANB-505  
Automatic Wing Portioner: 6000  
Final Vacuum Machine FCM-500  
Turkey Tendor Puller: MTP-100  
Tail Cutter: TC-105  
Wing Cutter(second joint): 06-04-02  
Wing Tip Cutter: 06-04-03  
Viscera Harvester (with power brush  
cleaner): EH-20  
Beltless Shaker Conveyor: CSC-100  
Poultry Picker: CP-40, CP-80  
Poultry Indexer: CPI-001  
Automatic Thigh Deboner: ATD-300  
Poultry Picker: CCR-H528

CAPITAL INDUSTRIES, INC.

SOUTH ST. PAUL, MINNESOTA  
Plastic Meat Lugs With Lids: K-1,  
K-2

CARBONIC INDUSTRIES CORPORATION

ATLANTA, GEORGIA  
Supplementary Ice Maker:  
WC-....  
CO2 Snow Hood: SH6-C1....  
CO2 Snow Hoods: 6C-...., 6AC-....  
Freezer: Spiral SF-....

CARDINAL SCALE MFG. COMPANY

WEBB CITY, MISSOURI  
Scales (w/ S/S Platform and a  
suitable stand): 2100 S/S, 2200  
S/S  
S/S Scales: EF-....S  
Detecto Scale: OU-....  
Checkweigher Scale: 102  
Scale: PX-6, AP

CARDOX CORPORATION DIVISION OF LIQUID  
AIR CORPORATION

COUNTRYSIDE, ILLINOIS  
S/S Freezer Cabinet: Zip-Freeze  
CO2 Snow Hoods: 2164, 6164E,  
D-1-37-0524-61, J-100, J-200,  
JH-100, JH-200, JIH-200,  
1-974-0004  
CO2 Pelletizer: D-47650, H-300-SS,  
R-1000-2AL, R-300-SS  
Ultra Freeze Tunnel: 1-55-0003-...,  
1-55-0001A-..., 1-44-0003-...,  
1-55-003-..., 1-55-001A  
Cyclone Snow Separator Hood:  
D1-974-0006, Impactor & Box  
Nozzle  
D1-974-0008, 0006 w/impactor fl.  
nozzel  
D1-974-0019 0006 w/2 Impactors &  
fl. Nozzle  
D1-974-0018, 0006 w/2 Impactors &

Box Nozzle  
D1-974-006  
S/S Freezer Cabinet "Zip-Freeze"  
Snow Horns  
1-037-0509 (4 1/2" Dia)  
1-937-0015 (5" Dia)  
1-937-0016 (6" Dia)  
1-937-0017 (8" Dia)  
1-937-0018 (10" Dia)  
Y-Horn Snow Hood: 1-974-0041

THE CARDWELL MACHINE CO.

RICHMOND, VIRGINIA  
Vib-O-Vey Conveyor: VC-1472-1  
Screening Conveyor: SC-283

CARNITECH A/S

(KOPPENS INDUSTRIES)  
STONE MOUNTAIN, GEORGIA  
Column Loader: L-..., L-..., L-...3US

J. A. CARRIER CORPORATION  
BURLINGTON, MASSACHUSETTS  
Filler Machine

CARRUTHERS EQUIPMENT COMPANY

WARRENTON, OREGON  
Nu Pak Machine: "A"  
Q-Ber Food Cutting Device: 001

CARSON INDUSTRIES

LAVERNE, CALIFORNIA  
Combon Bin: Titan Super

W. R. CARY ENGINEERING, INC.

SPRINGFIELD, MISSOURI  
Carcass Washer: 7500  
Hock Blow Off Cabinet: D-2500 (Each  
installation must be reviewed by  
Slaughter Inspection Standards and  
Procedures Division.)  
Head/Tongue/Tail Wash: D-3500

CASA HERRERA, INC.

LOS ANGELES, CALIFORNIA  
Masa Extruder: C500-100  
Corn Washer: C20100  
Corn Grinder: C40100  
Tortilla Oven: C70100  
Cooling Conveyor: CC80000  
Double Flour Tortilla Head: DFTH  
60000  
Tamale Extruder: XTC 500100  
Double Flour Tortilla Elevator:  
DFTE 60500  
Dough Mixer: M30100

CASHIN SYSTEMS CORP.

HAUPPAUGE, NEW YORK  
Chitterling Chilling & Finishing  
Machine: C-300C  
Checkweigher: 310  
Bacon Weigher: 1027  
Cardboard Dispenser: 1026  
Takeaway Conveyor: 312  
Weigh While Convey System: 1132  
Heart Slasher Washer and Chiller  
Chitterling Cleaning Machine: 44  
Stomach Cleaning Machine: 88  
Heart Slasher & Washer: C-200 H  
Combination Deslimer, Scalder,  
Chiller: C-100S  
S/S Inclined Conveyor: B-100  
Slicer: PEC Series 1, PE Series 2,

PEC Series 3

Hold-Down Assembly for Slicers:  
3508  
Slicer: CCS-1  
Manual Dispenser: 1125  
2-Track Takeaway Conveyor:  
1127-0001  
Grader Interleaver System: 4027  
Single Track Take-Away Conveyor:  
1228  
Continuous Feed Bacon Slicer: 3027  
Semi-Automatic Bacon Press: 5000  
Bacon Press (Automatic): Dan-D:5050  
Checkweigher: 1226-8000  
Flyte Diverter: 1226-7000  
Three Track Takeaway Conveyor: 1227

CASSO-SOLAR CORPORATION

POMONA, NEW YORK  
Solar Cooking Oven

CAVINESS WELDING

SAN ANGELO, TEXAS  
Hide Puller: AB-30601

CCI SCALE COMPANY

VENTURA, CALIFORNIA  
S/S Scale: .CD-...., HCD-20008  
"S/S" Scale: LCD-...., HCD-.....

CEL TEC SYSTEMS, INC.

ATHENS, GEORGIA  
Chute Weigher System: 2000

CENTENNIAL MACHINE COMPANY

GAINESVILLE, GEORGIA  
Neck Skin Cutter: N-C921  
Automatic Oil Sac Cutter: 301 (If  
used prior to inspection station,  
surfaces contacting carcasses  
must be sanitized between each  
use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)  
Automatic Neck Breaker: 401, 7615  
(If used prior to inspection  
station, surfaces contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or solution of 20 ppm  
residual chlorine at point of  
use.)  
Poultry Killing Machine: 7661  
Viscera Clipper: 740M  
Packaging Conveyor: 7631  
Deboning Conveyor: 7632  
Parts Elevator: 7633  
Opening Cut Machine: 301A (If used  
prior to inspection station,  
surfaces contacting carcasses  
must be sanitized between each  
use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)  
Poultry Killer: 205  
Poultry Line Divider: 31, 32  
Giblet Pump: 40  
Poultry Shackle: 1000  
Giblet Chiller: 500  
Poultry Picker: 7601  
Automatic Poultry Killer: 7660  
Automatic Gizzard Machine: 720,  
720M  
Automatic Bird Unloader: 7650  
Chicken Scalder: 7620



Belt Conveyor: 7630  
 Roller Drain Conveyor: 7640  
 Hock Cutter: 1600  
 Whole Bird Chiller: 7670  
 Chiller Unloader, Windmill Type: 7670A  
 Mechanical Lung Remover: MLR  
 Tumbler Washer: 7641  
 Automatic Poultry Eviscerator: 7684  
 (Manual positioning of viscera for inspection necessary.  
 Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Solenoid Activated Hand Wash Valve: 7685  
 Automatic Head Cutter: 7610  
 Head and Wing Scalder: 7624-A  
 Giblet Wrap Machine: 7690  
 Poultry Cut-up Shackle: 01  
 Neck Conveyor: 7697  
 Giblet Pump: 41  
 Poultry Parts Skinner: 720 M-P-S  
 Automatic Gizzard Feeding System: 7683  
 Crop Puller: 7686  
 Neck Puller: 7635  
 Counter Rotary Picker: 76-100  
 Halving Machine: 6500  
 Leg Processor: 7698  
 Front Half Cut-Up Machine: 7697  
 Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.)  
 Automatic Poultry Stunner: 7699  
 Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)  
 Automatic Gizzard Spitter: 730  
 Automatic Crop Puller: 7686-180  
 Neck Breaker: 401-180  
 Chicken Sorter: CS, NS  
 Scalder: 7500  
 Automatic Vent Cleaner: AVC-1287  
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use.)  
 Gizzard Inspection Conveyor: 12647  
 Automatic Poultry Eviscerator  
 (Automatic positioning of viscera for inspection necessary): 7682  
 (Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or a solution of 20 ppm residual chlorine at point of use.)  
 Final Inside-Outside Bird Washer: 1957

CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO

Wiener Grill Scoring Machine: CM-3

CENTRICO, INC.

NORTHVALE, NEW JERSEY  
 "Westfalia" Separator:  
 SA-.....36-...., SA.....076,  
 SA-.....37-...., SA.....177,  
 SA-....., SA-.....,  
 SB-....., SC-.....

CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO

Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA

Poultry Stunner: Stun-O-Matic

Vent Cutter: VC

CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA

S/S Magnetic Traps: 103, 104,  
105, 120S/S Magnetic Sausage Traps: 190SS,  
195SS, 196SSS/S High Pressure Magnetic Trap:  
150SS

S/S Magnetic Plate: "Sanitary"

S/S Magnetic Traps: "Magtrap" 105

C. E. INVALCO

TULSA, OKLAHOMA

Flowmeter: WS5-....., WE5-.....

Sanitary Level Probes: D Series,  
B07-JC & F PACKING COMPANY

CHICAGO, ILLINOIS

Cryo-Compressed Extruder: BJ-100

C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS

Ox-Tail Washer

CGZ ALIMEC SPA

PARMA, ITALY

Ham Press: PEC/2SF

Desalter Machine: PA/5TS

CHACE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS

Belts (Food Contact): Betalon T07,  
T10, TT12, TT25, 2T25, 3T30, T  
13/B, TT 18, T04Belt (Packaged Product): Betalon  
T05CHAD COMPANY INCORPORATED

LENEXA, KANSAS

Beef Carcass Prewash Cabinet:  
CPW-1000

Final Carcass Rinse: NW-1000-1

Beef Head Washer: HW1000-1,  
HW-1000-2High Pressure Hock Washer:  
HPHW-2000Beef Carcass Washer: BW-1000,  
BW-2000, BW-1500, BW-4000

Hog Neck Washer: NW-1000

S/S Smokehouse Trees: Single Post  
1, Double Post 2

Picnic Scrubber: PS-750, PS-1000

Hog Carcass Washer: HCW-1000

Hock & Front Shank Washer:  
HFSW-100

Foot Scrubber: FS-1000

Beef Foot Washer: BFW-1000

(Back up person required for inspection of finished feet)  
 Tripe Washer: TW-1000  
 Hog Neck Wash & Picnic Scrubber:  
NWPS-1000  
 Lamb Carcass Washer: SW-2000  
 Brush Type Hog Polisher BT-865  
 Hog Carcass Washer: HCW-2000  
 Consisting of: Hog Carcass  
 Washer: HCW-1000, Hock/front  
 Shank Washer: HFSW-1000  
 Beef Carcass Washer: BW-3000  
 Neck Wash/Picnic Scrubber:  
NWPS-1000  
 Beef Carcass Prewash Cabinet:  
CPW-1000 (To be used with an  
 acceptable Quality Control  
 Program approved by Slaughter  
 Inspection and Standards Div.  
 Technical Services)  
 Carcass Spray Cabinet: CAS-1000  
 Head and Tongue Spray Cabinet:  
HT-1000  
 Hog Carcass Sanitizing Spray  
 Cabinet:HCSS-1000  
 Hock Blowing Assembly: HB-1000  
 Beef Carcass Washers: BW-1500(Veal),  
BW-4000(Veal)  
 Sheep and/or Hot Skinned Veal  
 Sanitizing Spray Cabinet: SSA-1000

CHALLENGE-COOK BROTHERS, INC.

INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5

Vat Dumper: LD-20

Vacuum Meat Tumbler: MP-3, MM-..

Loading Chute: LC-3

Loading Device: LD-22, LD-1

CHAMPION MACHINERY COMPANY

JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA

Mixer: ".", 140

Slow Speed Dough Mixer: ".", "...",  
140S/S Slow Speed Dough Mixer: "...",  
140Semi High Speed Dough Mixer: "...",  
140S/S Semi High Speed Dough Mixer:  
"...", "...", 140THE CHANTLAND COMPANY

HUMBOLDT, IOWA

S/S Flex-Weigh Scale: PGC

JOHN CHATILLON & SONS

KEW GARDENS, NEW YORK

Hanging Scale: ..28ASDD-PL,  
24ASDD-PL

Bench Platform Scale:

BP...PL...T-SS, BP...T-SC,  
BP...PL...DT-SS,BP...PL...DT-SC, all w/Stand  
Model BPMS

S/S Table Top Scales: "Favorite"

CHERRY-BURRELL ANCO/VOTATOR DIVISION

LOUISVILLE, KENTUCKY

(FORMERLY CHEMETRON PROCESS EQUIPMENT,  
CHEMETRON FOOD EQUIPMENT,  
ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400



Head Flush Cabinet: Rotary, 731  
 Bacon Slicer: 827, 827-S, 827-CS  
 Pickle Injector: 991-B, 991-H,  
 992-E, 992-F, 1191-B  
 Hog Viscera Inspection Table: 736,  
 17-A (Sanitized with 180 F.  
 water.)  
 Stationary Small Stock Inspection  
 Table: 588  
 Gambrel Cord Cutter: 594  
 Gambrel Push-Off: 1194  
 Belly Trimming Knife: 1192  
 Grinder: 766  
 Sausage Meterine Device: 1023  
 Lard Measuring Filler: 1077  
 Saw: 102  
 Hide Puller: 1141  
 Stomach Inspection Ring: 861  
 Viscera Separating Table: 736-A  
 S/S Flight Conveyor Table: 844-F  
 Side Splitting Conveyor: 844-B  
 Continuous Vacuumizer: 1402-C-1  
 Lard Filler: 1077, 876, 877  
 Hog Scalding Tub: 779  
 "Anco" Cold Cut Stacker: 834  
 "Anco" Cold Cut Slicer: 832-S,  
 832-MS, 1432  
 Fat Wash Box: 21  
 Hog Neck Washer: 786  
 Tripe Umbrella: 45  
 Shoulder Cutter: 560  
 Beef Viscera Table: 1059 (Sanitized  
 with 180 F. water.)  
 Small Stock Viscera Table:  
 17/94/850 (Sanitized with 180 F.  
 water.)  
 Bacon Packing System: 828  
 Hog Cutting Conveyor: 842  
 Belly Roller: 787  
 Sausage Table: 277  
 Paunch Tables: 981, 982  
 Side Splitter Table & Pedestal: 797  
 Hog Head Conveyor: 851  
 Slicer: 827-C, 827-E, 827 MS  
 Cattle Jaw Puller: 480  
 Hog & Sheep Head Splitter: 562  
 Cattle Dehorner: 980  
 "Pneu-Draulic" Head Splitter: 1093  
 Hog Jaw Puller: 22  
 Pickle Injector (Bone-In): 1096  
 Hog Stomach Slimer: 860  
 Heart Slasher: 1185  
 Continuous Vacuumizer: 1402-C  
 Bacon Forming Press: 1111-S,  
 1111-AS, 1211  
 Hog Dehairing Machine: 904, 905,  
 906  
 Rotary Meat Cutter: 635-A  
 Offal Washer: 971  
 Perforated Top S/S Tables: 1273,  
 1274  
 S/S Top Tables: 1264, 1271, 1272  
 S/S Tables (Portable): 1275  
 Tables: 844-D, 728-A, 728-B,  
 1271-A, 1271-B, 1267, 1273, 1265  
 Screw Conveyor: 1081E  
 S/S Smokehouse Tree: 422-S  
 Sheep Pelt Puller: 1187  
 S/S Vat: 1208  
 Hog Break-Up Table: 842-A  
 Belly Roller: 513  
 Stationary Boning Table: 751-A  
 Fat Hopper w/Auger: 1295  
 Hog Washer: 34

Boning Table: 844-E, 844-F  
 Conveyor: 1278, 1428, 1279, 1283  
 Take-away Conveyor: 1433  
 "Sepromatic" Mechanical Deboner:  
 ANCO 1600  
 Paper Dispenser: 1427  
 Hog Head Workup Table: 1266  
 Hog Polisher: 774  
 Jowl Roller: 845  
 Lard Cool Roll: 210-S  
 Hog Stomach Table: 735  
 Gambrelling Table: 12  
 S/S Trimming Conveyor: 844A  
 S/S Auger Conveyor: 1282  
 S/S Chill Tank: 1221  
 Galvanized Chill Tank: 1222  
 "ANCO" 3-Track Take Away Conveyor:  
 1227  
 Bacon Pickle Injector, 1292-B,  
 1391-B.  
 S/S Edible Cooker: 1500  
 Bacon Press: 1411  
 S/S Edible Cooker: 1500  
 Slicing System: Model "Anco" 3000  
 Consisting of: Side Trim Knife:  
 3017, Continuous Slicer: 3027,  
 Weight System: 3037, Cardboard  
 Dispenser: 3047, Checkweigher:  
 3057, Reject Conveyor: 3067, Make  
 Weight Conveyor: 3077  
 Heat Exchanger (Scraped Surface):  
 3SSHE, 4SSHE, 6SSHE  
 Pickle Injector: 1591-B  
 Bacon Press: 1411  
 Bacon Slicer: 827, 827S, 827CS  
 Pressure Regulating Valves: 2612,  
 2612D&K

#### CHEMTRON PROCESS EQUIPMENT, INC.

LOUISVILLE, KENTUCKY

#### FORMERLY MEAT PACKERS EQUIPMENT

Ham Mold Unloader (Dual): 121  
 Ham Mold Unloader (Single): 120  
 Ham Former: 404, 408, 413, 414  
 Stuffer (Speed-King): 103  
 Rail Hoist (MEPACO): 510  
 "MEPACO" Formulating Scale  
 Conveyor: 184-A  
 Loaf Mold: 807-PL, 811-SL  
 Ham Mold: 813-SH  
 Loaf Pan: 877  
 Loaf Truck: 218  
 Mixer-Blender: 170 (standard and  
 vacuum)  
 Conveyor (Screw Type): 185, 185-TA  
 Loader (Screw Type): 105, 413, 415  
 Stuffer (MEPACO): 117  
 S/S Screw Conveyor: 173, 185-1,  
 185-11, 185-12  
 S/S Slat Conveyor: 175  
 Dual Mold Stuffer: 108-A  
 Stockinetter (MEPACO): 102  
 Boning Conveyor (MEPACO): 181  
 Belt Conveyor (MEPACO): 211-A  
 Dumper: 519  
 Mold Cover Press: 114, 112, 116,  
 126  
 Rotating Trays: 201, 238  
 S/S Landing Table: 130  
 Forming and Stuffing Machine: 106  
 Lift Dumper: 523  
 Loaf Mold Filler: 560  
 Tripe Washer S.S.: 436  
 Sausage Meat Truck: 250

Ham Soaking Truck: 270  
 Soaking Tank: 272  
 Ham and Bacon Wrapping Table: 135  
 Wrapping Table: 136  
 Utility Table: 142  
 Sausage Stuffing Table: 150  
 Stuffing Table (Streamlined): 151  
 Stuffing Table (Conventional): 152  
 Pumping Table: 160  
 Boning Table w/Cutting Boards: 155  
 S/S Surge Hopper: 526  
 S/S Formulating Table: 179-T  
 Dual Loading Forming and Stuffing  
 Machine: 107  
 Self Feeding Grinder Hopper: 525  
 Surge Hopper: 524  
 S/S Spice Mixer: 552  
 Rotary Ham and Bacon Washer: 189  
 Mold Cover: 807-SL-P, 807-DL-P,  
 813-SH-P, 813-DH-P  
 Loader Screw Type (Standard &  
 Vacuum): 105  
 Vacuum Stuffer: 105V

#### CHEMFAB

MATERIALS TECHNOLOGIES DIVISION

NORTH BENNINGTON, VERMONT

Food Contact Belts: Series  
 400TCGF: 10, 14  
 Series 100 TCGF: 3, 5, 6, 10,  
 11, 14, 5 Flex., 10 Conductive  
 Series 300 TCGF: 3, 5  
 Series 200TCGF: 3, 5, 6, 10, 14  
 Series TCGF: 2735, 6530, 8323  
 Series 100TCK: 5, 6, 8, 10  
 Packaged Product: Series TCGF:  
 8430, 8915, 9013  
 Series TCK: 1589, 1590  
 Microwave Belts (Food Contact):  
 Series TCGF-8915, TCGF-9013,  
 TCK-1589, TCK-1590

#### CHEMPRENE INC. DIV. WITCO CORP.

BEACON, NEW YORK

Belts (Food Contact): (Cotton  
 carcass belts have edges sealed  
 with approved sealant.) Fabric  
 Codes (All Belts) - 2, 3, 4, 6,  
 15, 16, 23, 30, 34, 46, 60, 78,  
 79, 81, 90, 91  
 Surface Codes-Nitrile (NBR White:  
 2, 3, 3A, 4, 4A, 9, 14, 15, 16,  
 17, 18, 23, 24, 31, 33, 34, 42,  
 47, 48, 49, 69# (#white only)  
 Nitrile (NBR) Black: SAME AS ABOVE  
 Nitrile (NBR) Tan: SAME AS ABOVE  
 Nitrile (NBR) Green: SAME AS ABOVE  
 PVC White: SAME AS ABOVE  
 PVC Black: SAME AS ABOVE  
 PVC Tan: SAME AS ABOVE  
 PVC/NBR White: SAME AS ABOVE  
 PVC/NBR Black: SAME AS ABOVE  
 PVC/NBR Tan: SAME AS ABOVE  
 Butyl (IIR) White: SAME AS ABOVE  
 NBR/Teflon White: 21  
 NBR/Teflon Tan: 21  
 NBR/Teflon Dark Tan: 21  
 NBR/Teflon Light Green 21  
 PVC (TP) White: 3, 14  
 PVC (TP) Tan: 3, 14  
 Belts (Food Contact): CW-90-COS,  
 CW-90-CBS, CW-120-COS,  
 CW-120-CBS, GWH-1, GWH-2, UFB-1,  
 UFB-2

Belts (Fully Packaged Product):  
Surface Codes: 1, 5, 10, 11, 12,  
13, 20, 37A, 46, 46A, 53, 57,  
57A, 58, 59, 60, 62, 65  
Belts (Fully Packaged Product):  
CW-90-N, CW-120-N, MNG-1  
Belts (direct food contact):  
9602,9601

CHEERY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger):  
624-L, 624-S, 648-L, 648-S,  
648-DE, 672-L, 672-S, 672-DE  
Super Thermutator - Swept Surface  
Heat Exchanger: 624-DE  
Flexflo Pumps: O-F, OH-F  
Aro-Vac Flavorizer: AVAS-SH2,  
AVBS-SH2, AVA, AVB, AVC, NO-BAC  
MODELS B, C, D&E  
Air Operated Valves: Series 61, 62,  
68  
Air Operated Aseptic Valves: Series  
91, 92, 98 (with I, Q or threaded  
ferrules)  
Plate Heat Exchanger: EWMS, EI,  
EIS, ES, EUS, SXI, SXLAS  
Agitator, Longsweep: 1  
Agitator, Paddle: 2  
Agitator: 3, 4  
Homogenizers (Standard Sanitary):  
Steller Series...  
SS-....-VBR  
SS-....-SGR  
SS-....-TGR  
Homogenizers (Asceptic): No Bac  
Steller Series...  
No Bac SS-....VBR  
No Bac SS-....SGR  
No Bac SS-....TGR  
High Pressure Pumps (Standard  
Sanitary): S3 Series-...  
S3 Series-....-VBR  
S3 Series-....-SGR  
S3 Series-....-TGR  
HD6 Series 400  
HD6 SS-....-VBR  
HD6 SS-....-SGR  
HD6 SS-....-TGR  
SP2, SP3, SSP, SFP  
High Pressure Pumps (Asceptic): No  
Bac S3 Series...  
No Bac S3 SS-....VBR  
No Bac S3 SS-....SGR  
No Bac S3 SS-....TGR  
No Bac HD6 Series 400  
No Bac HD6 SS-....VBR  
No Bac HD6 SS-....SGR  
Thermomixer With Agitator Dual 5  
Processing Vat: PV-50, PV-100  
Scraper Agitator: 6  
Butterfly Valve: 100-BV  
Bridge and Cover Cone Bottom: EPCB  
Bridge and Cover Flat Bottom: EPB,  
WPB  
Dome Top Flat Bottom: EPD, WPD, SP  
Dome Top Cone Bottom: EPC, SPC  
Flexflo Pumps: 4A.-F, 4A.-F,  
4A.-F, 4A.-F, 4B.-F, 4B.-F,  
4B.-F, 4B.-F, 4B.-F, 4C.-F,  
4C.-F, 4C.-F, 4C.-F, 4C.-F,  
4C.-F,  
Air Operated Valves: Series 81 and  
82

Thermafex Plate Heat Exchanger:  
...-SB

CHEERY-BURRELL CORPORATION

LITTLE FALLS, NEW YORK

Rapid Mixer: RM

CHESTER JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782  
"CJ" CookerCooler: 70  
Cook Tank  
Walking Beam Chiller: T,  
T-.....  
Screen Tank: 450  
Plate Heat Exchanger: HMF  
Short Gas Flow Chiller: (For brine  
or water) .B.-OT-.....  
Cooker-Cooler: 70SN100  
Blender: 0-3  
Brine Chill Tank: D-BC-S-....,  
D-BC-D-....  
Hot Water Cook Tank: D-WC-D-....,  
D-WC-S-....  
Chill Shower Tunnel: T-BS-D-....,  
T-BS-S-....  
S.S. Blender: 04  
Plate Heat Exchanger: H-35-FS  
Tumbler/Chiller: TC-....  
Red Water Chiller: RW-  
Rotary Strainer: RS-  
Cooker: P-.....

CHESTNUT RUN LABORATORY

WILMINGTON, DELAWARE

Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER

FRANKLIN PARK, ILLINOIS

Belts (food Contact): White Hycar  
COS 2 ply, 3 ply, 4 ply, 5 ply  
Black Hycar 2 ply, 3 ply, 4 ply,  
5 ply  
White Hycar 3 ply & 5 ply  
Light Duty Dacron-Teflon 2 ply &  
3 ply  
Dacron-Hycar 2 ply & 3 ply  
Dacron-Butyl 2 ply & 3 ply

CHIORINO

WILMINGTON, DELAWARE

Belts (Food Contact): 1M4-UO-U2,  
2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK

12 Station Filler: CRCO  
Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO

Saw: 1000 (Acceptable table or  
stand to be provided by user.)

CHUBCO

OAKLAND, CALIFORNIA

Superflo Convectaire Oven: LMP

CHUGAI INTERNATIONAL CORPORATION

COMMACK, NEW YORK

Digital Price Computing Scale:  
"Kubota" FP-9..

CINCINNATI BUTCHERS SUPPLY

CINCINNATI, OHIO

Hog Viscera Inspection Table: 79  
Pan Sterilizer: 142  
Hog Polisher: 77A  
Hog Inspection Tables: 81 & 81A  
Head Flush Cabinet: 138  
Hog Head Work-Up Table: 137  
Fat Wash Box: 85  
Permeator: 246, 247  
Scalding Tubs: 24, 25, 30, 131  
Snout Puller: 95-US  
Head Flush Booth: 5006-US  
Heart Slasher & Washer: 1000-US  
Hog Head Splitter: 126-US, 127-US  
Beef Viscera Conveyor Inspection  
Table: 376-US  
Grinder: Regular and Super-Feed,  
525-US  
"Boss" Rotary Meat Cutter: 470-U  
"Boss" V-Type Scalding: 413-U  
Hog Cutting Table: 161  
Pluck Trim Table: 475  
Meat Tree (8 Hook): 5-U  
Mixer: 468V-US  
Continuous Stuffer: 564-D  
S/S Receiver: 710-U  
Cattle Hoof Scalding: M-405U  
Hide Remover: 5023-U, 5023-AU  
Trimming Table: 176-U  
Tripe Inspection Rack: 444-U  
Cattle, Calf Head Flush Cabinet:  
416A-U  
Automatic Hog Cut-down: 159-U  
Belly Roller: 167A-U  
Lazy Susan (Motorized): 5052-U  
Power Toe Puller: 78-U  
Umbrella Tripe Washer: 394-U  
Head Stand, S/S Head Holder:  
418-U  
Offal Rack w/Drip Pan: 440-U  
Stationary Viscera Inspection  
Table: 107-U  
Hog & Cattle Head Holder: 5032-U  
Hog Hide Pullers: 1019U, 1019AU  
"Boss" Excoriator, Stationary:  
435-U  
"Boss" Excoriator, Movable: 436-U  
"Boss" Head Cheese Cutter: 541-S-U  
Batch Type Hog Dehairers: 35A,  
145, 150  
Galvanized Sausage Cage: 482U,  
483U, 547U  
Galvanized Ham and Bacon Smoke  
Trees: 1A-U, 1B-U, 3U, 4B-U, 6U  
Gambrelling Table: 68, 69, 71  
Grinder: 534  
Peck and Entrail Washer: "BOSS" 707  
Dehairing Machine: "Jumbo"..  
Jaw Puller: 96A  
"S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.

KENOSHA, WISCONSIN

Metal Detector: MD-..  
Metal Detector: Microsearch  
MiH....S, MiV....S, MiR....S,  
FeH....S, FeV....S;  
(For Packaged Product Only)  
Microsearch MiH....W, MiV....W,  
MiR....W, FeH....W, FeV....W  
Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.

EAST ROCKAWAY, NEW YORK



Scale: SSB

CIRCLE C INDUSTRIES INC.  
OAKLAND, CALIFORNIA  
Clipper: CCC, CCA, CHA

CIRCLE DESIGN & MFG. CORP.  
SADDLE BROOK, NEW JERSEY  
Packaging Machine: 4-160Q  
Gravy Packet Machine: V-H-H.0

C & K MFG. & SALES COMPANY  
CLEVELAND, OHIO  
Stuffing Horn  
Cutting Boards: Zip-Lite "500"  
Zip-Lite White  
Zip-Lite Tan "800"  
Zip-Lite Terra Cotta  
Red  
Cutting Table: ZTT630  
Zip-Tyers: MZT-..., MPZT-...  
Cutting Table: ZTT-..., ZBT-...

CLAMCO CORP.  
CLEVELAND, OHIO  
S/S Tables: 754-ST, 754-STP-14,  
759-STP-15  
Overwrap Machine: 75.L, 75.LS,  
75.B, 75.S, 75.LP..., 75.CP..

J. L. CLARK MFG. COMPANY  
ROCKFORD, ILLINOIS  
Capping Machine: 1716

CLAWSON MACHINE CO.  
FLAGTOWN, NEW JERSEY  
Dry Ice Granulators: D-1-AG

CLEAR CORPORATION  
MINNEAPOLIS, MINNESOTA  
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY  
BROOKLYN, NEW YORK  
Sheet Former: VMP-ZA  
Dough Skin Processor: A,  
MA-4500-6A  
Dough Skin Transfer: A  
Dough Skin Filler: A  
Dough Skin Folder and Rolling: A

CLEVELAND/ALCO  
CLEVELAND, OHIO  
Kettle: KGM-..., KGM-...-F  
Convection Steamers:  
.DSG-...QTS-...QTS,  
.DSE-...QTS-...QTS,  
.DSC-...QTS-...QTS, .DSG-...QTS,  
-CKGM-..., .DG-...  
Tilting Kettles, Steam Jacketed:  
KDL-...-T  
Steam Jacketed, Kettles: KDL-...-F,  
KDL-...

CLEVELAND MIXER CORP.  
STREETSBO, OHIO  
Mixers: S-A..., S-AD-..., S-FGBS,  
S-FGBM, SF-GB2M

THE CLEVELAND RANGE CO.  
CLEVELAND, OHIO  
Steam Cookers: .B..., .F..., .K...,  
.J..., ...-J, ...-J, ...-J,  
...-J, ...-K, ...-K, ...-K,

...-...K  
Modular Steam Jacketed Kettles:  
KDM-..., KDM-...-T, .CS, .PS  
Convection Steamer: .DS,  
.DS24-QQTS, .DS-...CS, .DS-...TS,  
.DS-...PS, .DS24-QTSM18-QTSM,  
.DS24-...QTSM, .DQTS-...CS,  
.DQTS-...TS, .DQTS-...PS, .DG, .DQTG,  
.DSG-...QTS, .DSG-...QTS-...QTS,  
.DSC-...CS, .DSC-...TS, .DSC-...PS,  
.DLG-...CS, .DLG-...TS, .DLG-...PS,  
.DQTLLG-...CS, .DQTLLG-...TS,  
.DQTLLG-...PS, .DE-..., .DE, ..DE,  
.DQTE, ..DLE,  
.DSE-...QTSM-...QTSM, .DG-...,  
.DSE-...QTSM, .DQTL-...CS,  
.DQTL-...TS, .DQTL-...PS,  
.DSE-...QTS, .DLE-...CS, .DLE-...TS,  
.DLE-...PS, .DSC, ..DSC, .DSC-...,  
.DSC-...QTS, .DSC-...QTSM-...QTSM,  
.DSC-...QTSM, .DQTSC-...CS,  
.DQTSC-...TS, .DQTSC-...PS, .DG,  
.DS, .DQTSC, .DQTS, .DSG-...QTS,  
..DLLG, .DS-..., .CKDM, ..CDM,  
..CKSM, ..CSM, ..CKGM-...,  
..CEM-..., ..CKEM-..., ..CGM-...

CLEVELAND RANGE, LTD.  
DOWNSVILLE, ONTARIO, CANADA  
Gas Cabinetized Self Generating  
Kettles: KGM-..., KGM-..., KGM-...F.  
Direct Steam Kettles: KDL-..., KDL-...,  
KDL-...F, KDP-..., KDP-..., KDP-...F,  
KDP-...T, KDL-...T, KDL-...T, KDT-...T,  
KDT-...T  
Direct Steam Cabinetized Kettles:  
KDM-...T, KDM-...  
Direct Steam Mixer Kettles: MKDL-...T,  
MKDL-...T, TMKDL-...T, TMKDL-...T,  
MKDT-...T  
Self Contained (Electric) Kettles:  
KEP-..., KEP-..., KEL-..., KEL-...,  
KEL-...T, KET-...T, KET-...T  
Self Contained (electric) Mixer  
Kettles: MKET-...T, MKEL-...T,  
MKEL-...T, TMKEL-...T, TMKEL-...T  
Skillets: SET-..., SEM-..., SEL-...,  
SGM-..., SGL-...  
Metering Product Filling Station:  
MFS

CLIP-R-TI  
CRESTWOOD, ILLINOIS  
Clip-Cutter: DK-200  
Clip-Cutter: TK-100 (To be used  
with acceptable stand)  
Clipping Machine: BR-6010  
Clip-R-Ti  
Clipping Machine: BR-6010, BR-7010

C, L AND W EQUIPMENT CO.  
THOMPSON POULTRY, INC.  
IOLA, KANSAS  
Plastic Kill Line Shackle (Natural  
Color): KL-1  
Plastic Eviscerating Line Shackle:  
EV-1

CLOUD CORPORATION  
SKOKIE, IL  
Pouch King: 2161-...

CLOUDY & BRITTON, INC.  
MOUNTLAKE TERRACE, WASHINGTON.

Take-Away Conveyor: TC-001-SS,  
TC-002-SS

CLYBOURN MACHINE COMPANY  
SKOKIE, ILLINOIS  
Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION  
NEWARK, NEW JERSEY  
Transparent Tubing: Corbin N-23,  
Corbovin NBR

COLBORNE MFG. COMPANY  
GLENVIEW, ILLINOIS  
Fried Pie Machine: T-28000-K  
Infed Roller Closure Conveyor:  
LRC-12  
Turn Over Machine: T-28400  
Piston Filler: PF-..  
Rotary Filler: F-42  
Rotary Pie Machine: RO-F-LA-E  
Dough Portioner: ED  
Single Head Filler: T-28050  
Double Arm Dough Mixers: 180, 245,  
360, 530  
Dough Roller: DRB  
Pizza Dough Roller: P-...R, P-...L  
Spiral "Helix" Filler: CSF-376...  
Transfer Conveyor: RTC-373-..  
Pastry Conveyor Line: RT28850  
Sheeter: T-1000  
Dough Extruder: CDS-40100  
Pizza Topping Line: RPL-41600  
(Consisting of - Disc Dispenser,  
Conveyor, and Sauce Dispenser)  
Transfer Pump: TP-342..  
Debossing Conveyor: RSL-372..  
Soft Pie Filling Machine: SPF1..  
Cut Off Valve: PF 4026  
Meat Pie Line: RSL 46...  
Colform: 80  
Rotary Pie Press: RSP-47

COLMATIC CORPORATION  
LONG ISLAND CITY, NEW YORK  
"Maxivac/Maxipak" Vacuum  
Packaging Machine: B-...  
Automatic Pickle Injector WS...  
Vacuum Packaging Machine:  
"VACUMIT"-.....

COLUMBIA PRODUCTS CO.  
SANTA ANA, CALIFORNIA  
Meat Wash Sink

COMMERCIAL FILTER CORP.  
LEBANON, INDIANA  
Filter: Fulflo  
Fat Frying Filters:  
15944-FF30A48AFB,  
15950-FF30A60AFB,  
15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.  
FRESNO, CALIFORNIA  
Dewatering Shaker: 1841  
Oscillating Feeder Conveyor: 4651  
Water and Product Spreader: UW-..  
Dewatering Spreader Shaker: UDS-..  
Plastic Belt Conveyor: UBC-..  
Reclaim Real: UWR-..  
Hydro Food Pump: UHP-..  
Sauce Applicator: URA-..  
Fog Spray Belt Conveyor: UBSC-..

Dispensing Shaker: UDT-.

COMMERCIAL REFRIGERATION SYSTEMS, INC.  
DENVER, COLORADO

"S/S Ice Making Machines: MF-1000  
w/Ice Storage Bin: 4000

COMPRESSION POLYMERS  
SCRANTON, PENNSYLVANIA.  
Cutting Board: Protect

CONAWAY PROCESSING EQUIPMENT COMPANY,  
SEAFORD, DELAWARE

Pinning and Dehairing Machine 105  
Automatic Eviscerator: "Linco"  
13-210 (Manual positioning of  
viscera for inspection  
necessary.)

Surfaces of machine contacting  
carcass must be sanitized  
between each use with 180 F.  
water or a solution of 20\ppm  
residual chlorine at point of  
use.

S/S Conveyors: 9001, 9002, 9003,  
9004, 9005

Poultry Picking Machine:

LA-12-270, LA-12-271 CT

Chicken Scalders: CLA-12-110

Turkey Scalders: TLA-12-110

Chicken Neck Slitter: CLA-13-330

Turkey Neck Slitter: TLA-13-330

Gizzard Processing Machine:  
LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final

Bird Washer: LA 13-495

Automatic Opening Machine: LA

13-200 (Surface of machine  
contacting carcasses must be  
sanitized between each use with  
180 F water or a solution of  
residual chlorine at point of  
use.)

Automatic Poultry Cut-Up Machine:  
1(LA 16-9-999)

Wrap Giblet Packer: LA-13-450

Automated Lung Remover: "Linco" LA  
13-485

Inside/Outside Final Turkey  
Washer: LA13-498

Automatic Neck Breaker: "Linco"  
15-000

Automatic Cropping Machine:  
"Linco" 14-000

Oil Sac Cutter: COMAC-87(if used  
prior to inspection station,  
surfaces, contacting carcasses  
must be sanitized between each use  
with 180 degree F water or  
solution of 20 ppm residual chlorine  
at point of use.)

Turkey and Chicken Thigh Deboner:  
DBM-1

Automatic Vent Cleaning Machine:  
13-193 (Surfaces of machine  
contacting surfaces must be  
sanitized between each use with  
180 degree F water or 20ppm  
residual chlorine at point of  
use.)

CONFLEX PACKAGING CORPORATION

DOWNERS GROVE, ILLINOIS  
Wrapping Machine: E-250

CONSOLIDATED PKG. MACHINERY  
BUFFALO, NEW YORK  
Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA  
CAROL STREAM, ILLINOIS  
Volumetric Filler: 65  
Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICA  
COMPOSITE CAN DIVISION  
ST. LOUIS, MISSOURI  
Nitrogen Gas Flush System  
CCAN-10-..

CONTAINER EQUIPMENT CORP.  
CEDAR GROVE, NEW JERSEY  
Carton Sealer: 3901HA  
Semi-Automatic Cartoner: 40HA, 42HA  
Automatic Cartoner: 45HA, 50HA,  
55HA, 52HA, 57HA

CONTHERM CORPORATION  
NEWBURYPORT, MASSACHUSETTS  
Heat Exchanger: Swept Surface  
H-...-H-... , H-...-N-... ,  
H-...-S-... , H-...-F-...-C ,  
H-...-H-... , H-...-N-... ,  
H-...-S-... .

CONTINENTAL CAN COMPANY, INC.  
CHICAGO, ILLINOIS  
Closing Machine: 402-VOC-., 728  
SVC, 334-CR-... , 216VCM-... ,  
306/372-S-1, 738-HCM-1, 312-S-1,  
590-HCM, 2004, 23-DS-4, 24-DS-... ,  
220-VDS-... , 318-PDS-... , 400-SVC-... ,  
405-SVC-... , 450-HCM-... , 449-HCM-... ,  
2003-RCM-... , 2004-RCM-... ,  
2006-RCM-... , 304-CR-... , 304-CR-...R ,  
334-CR-...R , 334-CR-P-... , 336-CR-... ,  
318 PDS-...  
Meat Filling Machine: 257-MFM-...  
"CONOFRESH" Vacuum Packaging  
Machine: 3000, 4000, 6000, 9000  
Can Clincher: 81-C, 5-C  
Lift Tilt Bagger: 101  
Paddle Packer: MPA (To be used  
with product packed in water or  
brine only)  
Capping Machine: VFLJG, VGLJG  
Can Closing Machine: 42DS-5  
Lab. Sealing Machine: 3000  
Sealing Machine: SI-2-6000

CONTINENTAL CARBONIC PRODUCTS, INC.  
BEDFORD PARK, ILLINOIS  
Dry Ice Crusher: CCPI-1  
S/S Dry Ice Crusher: Row1

CONTINENTAL FLEXIBLE PACKAGING  
LOMBARD, ILLINOIS  
"Swissvac" Retortable Vacuum  
Sealing Machine: DUO...

CONTINENTAL REFRIGERATOR CORP.  
EXTON, PENNSYLVANIA  
Refrigerators: C-.RNS-.S  
Freezers: C-.FNS-.S

CONTRAIL

ST. LOUIS, MISSOURI  
Red Meat Carcass Cleaner: CAPER  
Series - System 80, System 90

CONTROL PROCESS, INC.  
WEST CHESTER, PENNSYLVANIA  
Conveyor: 752, 752-A  
"Inter-Stack". Conveyor: 250

CONVEYORS & DUMPERS, INC.  
PARK RIDGE, NEW JERSEY  
Barrel Dumper: HD..C..G

CONVEYOR TECHNOLOGY, INC.  
EAST HANOVER, NEW JERSEY  
Bucket Conveyor: "Ultra Lift"  
.....

COOKSHACK  
PONCA CITY, OKLAHOMA  
S/S Smoke Oven: 302, 202, 308, 206  
Cooker/Smoker: 402

COOLING SOLUTIONS COMPANY  
SAN ANTONIO, TEXAS  
Mechanical Freezer: "High Flux" 48  
Transfer Conveyor: TC-...  
Water Chiller: IC-...  
Spiral Freezer: (Acceptance applies  
to the conveyor only. Each  
installation must be reviewed by  
the Equipment Branch), Model  
HI-QF-...  
Spiral Freezer: HI-QF 1200-...  
.....

COPOLYMER CORPORATION  
TORRANCE, CALIFORNIA  
Tank: Plastic

CORBETT ENTERPRISES, INC.  
WEST HARTFORD, CONNECTICUT  
Plastic Box: 48-B  
Plastic Lid: 48-L

CORBITT INDUSTRIES  
MIAMI, FLORIDA  
Checkweigher Scale: SS11A

CORY ENGINEERING COMPANY  
SEBASTOPAL, CALIFORNIA  
Sanitary Hammermill  
(Disintegrator): M-... , M-...  
.....

COUNTRY PLASTICS CORP.  
FARMINGDALE, L.I., NEW YORK  
Curing Vat: Plastic

COUPAX, S.A.  
SELLES-SUR-CHER, FRANCE  
"Express" Tenderizer, Model  
CE2100, CE-2-200

COZZINI MANUFACTURING CORP.  
CHICAGO, ILLINOIS  
Emulsion Mill: AR-901  
Vacuumizer Feed Pump: VP-700

C & R CUT-UP MACHINE COMPANY  
CENTER, TEXAS  
Poultry Cut-Up Machine  
Turkey Back Stripper: B-3-T-I-2  
Chicken Back Stripper: B-3-C-Z  
Turkey Single Blade Cutter: B-2-2  
Poultry Cutter: N-1-2, T-B-5-2,



B7W-S-2

CREAM CONE COMPANY  
COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big Drum VL-2  
Filling Machine: "J"

CRESCENT METAL PRODUCTS  
CLEVELAND, OHIO

S/S Instamatic Oven: CJO35E,  
4935/34, CXO-4935-..  
Welded Rack: 201....  
Roll-in Oven Rack: CXR-4935,  
CXR-4935-DA  
Convection Ovens: (Gas) CXO-140-SG,  
CXO-140-SG-P, CXO-141-F-SG,  
CXO-141-F-SG-P, CXO-141-M-SG,  
CXO-141-M-SG-P, CXO-142-SG,  
CXO-142-SG-P  
(Electric) CXO-140-SE-208  
CXO-140-SE-220/240  
CXO-141-F-SE-208, CXO-141-F-..  
SE-220/240, CXO-141-M-SE-208,  
CXO-141-M-SE-220/240,  
CXO-142-SE-208,  
CXO-142-SE-110/120,  
CXO-142-SE-220/240,  
CXO-142-SE-T-208,  
CXO-142-SE-T-110/120,  
CXO-142-SE-T-220/240  
Gas Fired Instamatic Convection  
Oven: CXO-4935-GA

CROWN CONTROLS CORP.  
NEW BRENNEN, OHIO  
Vat Inverter: BC & S SALES COMPANY  
CINCINNATI, OHIO

S/S Tilt-Top Table: PWT-AFC-79  
Meat Wrapping Table: PWT-FP-25

CRYOCHEM ENG. & FABRICATION, INC.  
BAYERTOWN, PENNSYLVANIA  
Tube Heat Exchanger: 3776CRYO-CHEM INCORPORATED  
CARSON, CALIFORNIA  
Freezer: TD...  
Cryogenic Freezer: BF-2000CRYO-CHEM, INC.  
GARDENA, CALIFORNIA  
Automatic Loading Conveyor: 310 &  
320  
Liquid Nitrogen Freezer: 2150,  
3150, 4150, 6150  
CO2 Freezer: 1010C, 2150/CO2,  
4150/CO2, 6150/CO2, 3150/CO2  
Freezer: Tri-Dek-....  
Batch Freezer: BF-300-SD  
Double Batch Freezer: BF-600-DDCRYOGENICS CORP. OF AMERICA  
DALLAS, TEXAS  
Liquid Nitrogen Freeze Tunnel:  
101A-....CRYOVAC DIVISION/W.R. GRACE AND  
COMPANY, DUNCAN, SOUTH CAROLINA  
Wicketed Bag Loader: 8188  
Bagging Table: 8063, 8021  
Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,  
8056, 8074, 8057, 8086, 8096,  
8096-A, 8155, 8158, 8165, 8177,  
8178

Pre-Dip Unit (Single Station):  
8026-A

Air Blast Conveyor: 6684-A, -3, 4,  
5

Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel: 6536-C,  
6536-D, 6536-E, 6536-F, 6536-G,  
6543-B, 6543-C, 6543-A, 2900,  
6570-A, 6570-B, 6570-C, 6570-D,  
6570-E, 8152-1, 3045, 3072C, 106,  
8152, 8152-1, 3072B, 6570E-SA1,  
6543C, 6570-F

Boxing Station: 2950

Vacuum Packaging Machines: 6154-B,  
6170, 6170B, 6170A, 8200-..  
8200-B-1, 8200-B-2, 8210-..  
8132, 8220, VS-44

Conveyors: CA 1, CA 2, CA 3, CB 2,  
CC 1, CC 2, CC 3, CE, CF, CG, CH,  
PC, 2939-C, 8109, 8110, 8131-..  
AC8210-111, AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Bone Conveyor: 2946

Table: 10052, 10050, TA 1, TA 2, TA  
3, TB 1, TB 2, TC 1, TC 2, LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054, 10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A, 3069C

Vacuumizing & Clipping Machine:  
8100, 8101, 8102

2-Station Taped Bag Loader: 8099

Rotary Stacking & Bagging Table:  
8098

Slat Conveyor: 8097

Vacuum Skin Packaging Machine:  
8081

Rotary Vacuum Chamber and Closing  
Machine: 8300, 8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold" Package Chiller: 8127

Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader: 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing  
Machine: 8310-..  
8600-..  
8610-..

Automatic Bag Loading Machine:  
8302A-..

Rotary Vacuum Chamber and Closing  
Machine: 8300B-..E and 8300-..  
Bag Loader: 8170

Rotary Vacuum Chamber Closing

Machine: 8300-..  
8300B-..  
8300B-..E, 8300B-..V,  
8300-..E-1, 8300B-..CS, 8300-24

Stretch Wrap Machine: 2132

Sealer Cooler: 3069D

Automatic Dual Filling Station:  
8143

Vertical Form, Fill, Seal Machine:  
1005A

Rotary Vacuum Chamber Packaging  
Machine: 8620-..

Taped Bag Loader: 8155-1, 8155-2

Ham Mold Unloader: 8149

Belted Bag Loader: 8306

Filling and Sealing Machine:  
FF-160-11

Sealer/Cooler: 3069F, 3087

FRM Stuffer Bag Loader: 8168

Vertical Rotary Chamber Vacuum  
Packaging Machine: 8150

Conveyor: PL-1, SL-1

Rotary Chamber Vacuum Packaging  
Machine: 8610-..T

Vertical Form Fill Machines:  
2000-....

Hot Water Shrink Tunnel: 6570-BFT

Stretch Wrap Machine: 2132-B

Rotary Vacuum Packaging Machine:  
8610-..T, 8610T-..  
8610T-..E, 8610T-..H

Vertical, Form, Seal Machine:  
2000A-....

Hot Water Shrink Tunnel: 8152-1-..

Taped Bag Loader: 8178-1, 8178-2

Dual Infeed System: 8601

CRYSTAL TIPS ICE PRODUCTS  
SMYRNA, DELAWARE

Flake Ice Machine: F-..S-..  
FAS-149, FAS-229, FWS-149, FWS-229

Ice Storage Bin: B-..S-...

Flake Ice Machines: "Crystal Tips"  
..-..F-..S-..-..

Ice Storage Bins: "Crystal Tips"  
B-..S-...

CUMMING POULTRY MACHINERY  
CUMMING GEORGIA

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED  
BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

D.C. CURTIS, Ltd  
ARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50,  
V-100 (Water is not to be  
recycled in these models.)

S/S Water Powered Stuffers w/water

Recirculating Units: V-50 W/XS

Recirculating Unit: V-100 W/XS

Recirculating Unit (Recirculated  
water replaced with fresh water  
every 4 hours and will contain no  
less than 20 ppm residual chlorine  
at all times during operation.)

CURWOOD, INC.  
NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50,  
RV-220, RV-225, RV-C, RV, CG,  
300, 220 R

Wrapping Machine: "custom" RT-2000

In Feed Conveyor: 614BC, 6-14YBC

Automatic Loader Conveyor: 6-14AL

Flex-Vac Mark 10 Packaging Machine:  
MK-X-..

Flex-Vac Wheel Packaging Machine:  
6-12-...., 6-16-...., 6-18-....  
Flex-Vac Flat Bed Packaging  
Machine: 6-14-...., 6-14-Y-....,  
6-14D-., FL-120-., F-180..  
Flex-Vac Packaging Machine: TP...  
Flex-Vac Vacuum Packaging Machine:  
S-50  
Flex-Vac High Speed Wheel Packaging  
Machine: 6-18HS-....  
Flex-Vac Conveyor: TR-5  
Flexible Packaging Machine:  
Pioneer  
Flexible Packaging Machine:  
Pioneer MR-430, Pioneer Junior  
Flexible Packaging Machine: "Royal  
Vac: 400

CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged  
Product Only): MFB-200, MFB-300,  
MFB-400

CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2..  
Lift and Pivot Dumper: LP  
Truck Dumper: EDB  
Conveyor: BC-.....  
Screw Feed Conveyor: SC-....  
Storage Bin with Auger: HWA  
Conveyor: BCS-.....  
Double Bowl Ribbon Blender: DRB  
Lift Buggy: MB  
Wire Belt Conveyor: WBC-.....  
Frozen Block Lifter: BL  
Drag Chain: CL  
Single Bowl Ribbon Blender: SRB  
Tub Truck: UT  
Power Feed Vertical Screw  
Conveyor: PFVS  
Spray Dryer: FBSD  
Incline Conveyor: PBC  
Stacking Chill Tank w/Cover:  
CTS-...  
Chill Tank: CTC-...  
Combo Lift Table: LT  
Filler Conveyor: FC  
Jacketed Cooker: SJC  
Metal Belt Conveyor: ABC

CUSTOM SALES CO.

CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA

Double Agitator Blender:  
CDB-.....  
Screw Conveyor: CSC-.....  
S/S CO2 Blender Cover: C-362  
Continuous Cooker: CCS-.....W  
Single Agitator Blender:  
CSB-.....  
Conveyor: CBC-.....  
Vat Dumpers: CVD-....., CVD-.....HL  
Tumble Blender: CTB-.....  
Thermal Processor: CTP-.....  
Surge Hopper: CSH-....., CSH-.....A

CUTLER INDUSTRIES

NILES, IL

Revolving Tray Oven: NY-....,

KY-....

C. V. I. CORPORATION

HOUSTON, TEXAS

Liquid Air Freezing

C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40,  
A-100, A-200Vacuum Gas Packaging Machine:  
A-300CYANAMID AUSTRALIA PTY. LIMITED

HURSTVILLE N.S.W., AUSTRALIA

Serosa Splitting Maching: Mark-6

CYCLO THERM NATIONAL EQUIPMENT

COMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.

ANNAPOLIS, MARYLAND

Plastic Belts (For direct product  
contact.): PBC-14, PBC-8D&D MFG. CO., INC.

HOLLY SPRINGS, GEORGIA

Conveyor: DD-184  
Poultry Cutup Saw: DD186  
Poultry Shackle: DD-88D & F POULTRY EQUIPMENT, INC.

CROSSVILLE, ALABAMA

Box Conveyor: DFKPC900-....  
Thigh Deboning Conveyor:  
DFM400-.....  
Gravity Feed Packout Conveyor:  
DFPCG401-.....  
Packout Box Conveyor: DFPC300-.....  
Conveyors: DFM500-.....,  
DF100-....., DF101-.....,  
DFCC200-....., DFCC201-.....  
Food Product Conveyor: DF700-.....  
Bird Washer: DFBW800-..... (with 20  
ppm residual chlorine)

DAIRY AND CREAMERY EQUIP. CO.

KANSAS CITY, MISSOURI

Ham Pumping Table: HP-3060  
Sausage Stuffing Tables: S-.....  
Wrapping Tables: W-.....  
Pluck Trim Table: PT-3  
Dump Bottom Buckets: DB-...  
Tripe Scalding, Scraper, & Washer:  
TSW-..

DAIRY CRAFT INC.

ST. CLOUD, MINNESOTA

Holding Tank: w/Dome Top  
Mix-N-Blend Tank: w/Dome Top,  
w/Flat Top

DAKE CORPORATION

GRAND HAVEN, MICHIGAN

Trayveyor: 54-...  
Transfer Pump: 58-030  
Piston Filler 60-040

DALE SERVICE GROUP

JOLIET, ILLINOIS

Cuber Perforator: MC-27

DAMROW BROS. COMPANY

FOND DU LAC, WISCONSIN

S/S Cooker: Steam Jacketed  
Screw Conveyor: CS-30  
Extruder: Ext-E-906  
Single Auger Steam Cooker: 54..  
Dual Auger Steam Cooker: 54..  
Dual Auger Feeder: 53..

DANA CORPORATION

TOLEDO, OHIO

Conveyor Belts (Food Contact):  
Boston-Packers FDA, Versabilt  
FDA, Boston Rubber 8-oz.,  
Boston Buna-N 14-1., Foodcron  
White & Tan FDA, Sanicron FDA  
White, 2 & 3 ply: 58-9563-09, -13,  
-14, -15  
Light Tan, 2 ply: 58-9563-10  
Dark Tan, 2 3 ply: 58-9564-08,  
-09, -10, -11  
Aquarius-White I,II,III,IV. Tan  
I,II,III,IV, Green  
Libra-White I,II,III,IV. Tan  
I,II,III,IV, Green  
Leo-White I, Tan I, Black I.  
Conveyor Belt (Packaged Product  
Only): Duralift FDA, Roughtop FDA  
Gemini-White I,II,III. Black I,II  
Taurus-Tan I,I I. Black III,IV,V.  
Brown VI  
Scorpio-Tan I,II,III. Black IV,V

C. R. DANIELS, INC.

ELLCOTT CITY, MARYLAND

Belts (Food Contact): 74801  
Ezekleen 60-153HC, Teflon  
Superkleen 60-TSK92H  
Belts (Fully Packaged Product):  
White Waffle Top 60-WT 152N  
White Incline 60-TW93D  
Poly Truck w/Sanitary Drain: 511300  
Series  
Poly Truck Lid: 51-125..  
Pallet Tub w/Lid & Drain: 51-2030

DANIELS MILTONA LOCKER

MILTONA, MINNESOTA

Tumbler: AR-500, AR-1000  
Tumbler Meat Massagers: AR300,  
AR300/V, AR500/V

DANIEL/REESE, INC.

ROWLETT, TEXAS

Pork Skin Popper: 101  
Pork Skin Tumbler: 102

DAPEC

CANTON, GEORGIA

Automatic Eviscerator (Manual  
positioning of viscera for  
inspection necessary): 121042  
(surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F water  
or 20 ppm residual chlorine at  
point of use). Mark IV  
Automatic Eviscerator Mark V  
(Manual positioning of viscera  
for inspection necessary.  
Surfaces of machine contacting



carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).

Inside/Outside Final Bird Washer:  
Mark II

Gizzard Harvester: Mark I

Leg Processor: LP-1

Gizzard Defatting Machine: NGW-1C

Automatic Opening Machine: Mark III  
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use).

Automatic Parts Machine: APM-22

Automatic Cut-up Machine: APM-22

Picking Machine: NP

Saddle-Cut Machine: PSCH-HM-1-0

Automatic Wing Portioning  
Machine: Model WM-6000

Automatic Neck Breaker: Mark 16

Automatic Breast Fillet Machine:  
1200, 1201

S/S Poultry Scalders: PSHE-4200

Giblet Wrap Machine: SYS-3

Automatic Lung Extractor: 1400

Thigh Deboner: FA-34000

Gizzard Harvester: SHGH

Saddle Cutter: CCBS

Tail Cutter: CCTC

Thigh & Drum Stick Cutter: CCTD

Halving Machine: CCHM

Pre-Cut Device: CCPC

Wing Cutter: CCWC

Automatic Poultry Cut-Up Machine:  
1500

Gizzard Peeler Station: DPS

Thigh Deboner: MD-80, MD-40

#### J. H. DAY COMPANY

CINCINNATI, OHIO

Sanitary Double Arm Mixer: SM & SMJ

Sanitary Ribbon Blender: SM & SMJ

Mixers: ST-SPDM..., SHT-SPDM...

#### DAYCO PRODUCT INCORPORATED

DAYTON, OHIO

Food Handling Hose: 7379

S/S Couplings: 7674, 7675, 7676

#### DAVE DODGE SERVICE

COTTAGE GROVE, OREGON

Poultry Tail Cutter: TC1

#### DCA EQUIPMENT DIVISION

JESSUP, MARYLAND

Extruder: M0104-....

Breader: M-12

#### JIMMY DEAN TECHNICAL SERVICES

OSCEOLA, IOWA

Eviscerators Moving Platform:  
2126-....

#### OLIVER M. DEAN & SONS, INC.

SHREWSBURY, MASSACHUSETTS

Manton-Gaulin Homogenizer: 300-SE

#### DEAN INDUSTRIES

CULVER CITY, CALIFORNIA

S/S Cooker: 1818G

Marathon Cooker: 35/40 G

#### DEDANSKE MEJERIERES

KOLDING, DENMARK

S/S Tumbler: Meat

#### DE FRANCISCI MACHINE CORP.

BROOKLYN, NEW YORK

Demaco Press: 500-S, LAB-2

Extruder: S-2500

Ravioli Former: S-12

Pasta Can Filler: CM-1

Dough Skin Processor: C-600

Tortellini Machine: DF-9, 8..SST

Sanitary Dough Sheeter: SDS-1

Dough Sheeter: CRS-..., CR...

Sanitary Pasta Press: S-....,  
FP-....

#### DE FRANCISCI MACHINE CORP.

RIDGEWOOD, NEW YORK

Mixing System: MX-2000, MX-....

Noodle Cutter: FNC-24 (FNC-...)

Mixer: T-3000 (T-....)

#### DEIDEN INDUSTRIES, LTD

BROOKLYN, NEW YORK

S/S Conveyor: DI-...-...

#### C. L. DE JERSEY

VICTORIA, AUSTRALIA

Automatic Pancake Machine: PCF-150

Automatic Waffle Machine: WCS-3000

#### DELANO CONVEYOR & EQUIPMENT CO.

HILLSDALE, ILLINOIS

Meat Former: KD19

#### DELAVAL SEPARATOR COMPANY

POUGHKEEPSIE, NEW YORK

Heat Exchanger: P-5, P-14-RC,

P-13, P-15, P-25, P-45

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-19S,

CFPX-409, CFPX-207XGV-19-60,

AFPX-...., BRPX-...

#### DELEON HAM

DALLAS, TEXAS

Ham Slicer: 1

#### DELFORD DIVISION VACUUMATIC NORTH

AMERICA, INC., HICKSVILLE, NEW YORK

"Delford" Overwrap Machine: SP-800

#### DELONG SALES AND SERVICE

MACON, GEORGIA

Gizzard Inspection Table: 48

Water Changer and Transporter: 200

Gizzard Table with Saw: 100

#### DELTEC, INC.

BATAVIA, OHIO

Ultimate Ham Press: A-....,

B-...., C-...., D-....,

R-....

Power Draw Down Press: D-8-4045-A

#### DEMAREST MACHINES INC.

FT. WASHINGTON, NEW YORK

Rotary Sausage Separator: S-2

Hopper, Conveyor: C-1

#### DEPA GMBH

DUSSELDORF, W. GERMANY

Pumps: DL-...-SL

#### DESIGN + PROCESS ENG. COMPANY

WALTHAM, MASSACHUSETTS

Deep Fat Fryer: F-10, F-10/16

Verti-Stack Freezer:

VS-21-SS-00, VS-21-PS-00

#### DESIGN SYSTEMS, INC.

SEATTLE, WASHINGTON

Automatic Portion Cutting Machine:

245, 245P

High Pressure Strip Cutting

Manifold: 1063

#### DESPATCH INDUSTRIES, INC.

MINNEAPOLIS, MINNESOTA

Oven: Revers-A-Flow

Baker Boy Reel Type Oven: 25-5-94,

BB-...-...

Revers-A-Flow Oven: BTC 3-15

S/S Oven Rack Trucks: DOJ-B, DOJ-S

Microwave Oven (Batch Type):

SMA-2-40

#### DESTRON TECHNOLOGIES, INC.

MARKHAM ONT. CANADA

Pork Garder: PG-100

#### DETECTO SCALES, INC.

WEBB CITY, MISSOURI

Bench Scale: 45D-DA

Detecto Scale: OU-....

Checkweigher Scale: 102

Scale: PC-..., PX-6, AP

S/S Scale: AP-., AP-..

#### DEVRO DIV. OF JOHNSON & JOHNSON

SOMERVILLE, NEW JERSEY

Packaging Machine Linker: Z

Sausage Linker: Z-16

Link Separator: 1

#### DEWIED INTERNATIONAL, INC.

SAN ANTONIO, TEXAS

Casing Tubing Machine: 1

#### FRIEDR. DICK GmbH

ESSLINGEN, WEST GERMANY

Sausage Former: Landjaeger LJM-240

#### R. J. DICK, INC.

KING OF PRUSSIA, PENNSYLVANIA

Belts (Food Contact) White, PU

Cixylon Rapptex: 60/1-0+02,

120/2-0+02

White, PVC Dixylon Rapptex:

60/1-0+05, 120/2-0+05,

120/2-05+05, 240/2-05+10

#### DICKEY-JOHN CORPORATION

AUBURN, ILLINOIS

Ground Meat Fat Tester: DjME...

#### DINO MACHINERY CORPORATION

CORONA, NEW YORK

Multi-Pasta Laminator: DPM-78  
 Manicotti/Cannelloni Indexer:  
 DPM-76  
 Pasta Indexer: DMP-1-78  
 Cryogenic Freezer Tunnel: DMCT  
 01-00  
 Inspection Conveyor: DMT 76  
 Continuous Quencher/Cooler: DMQ 82  
 Egg Roll Machine: ERM 1  
 Multi-Pasta Laminator/Ravioli  
 Machine: DLM 76  
 Tortellini Machine: TMP\600-9P,  
 TMP-600-12P, 400-6P  
 Valve: DMV-82  
 Continuous Filler: CF 01  
 Continuous Blancher/Cooker: DMB-82  
 S/S Continuous Filler: DPM-81  
 S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.OMAHA, NEBRASKA

Aitch Bone Cutter: 584  
 Head Tongue Inspection Carousel:  
 D-10  
 Head Flush Carousel: D-76  
 Rail Inspection Carousel: D-9  
 Hide Puller Carousel: D-52273  
 Saw Carousel: D-10576  
 Viscera Inspection Carousel: D3-263  
 Offal Pans: D-42175  
 Paunch Table: D-7276  
 Pluck Table: D-12773

DISOGRIN INDUSTRIES CORPORATIONMANCHESTER, NEW MANCHESTER

Timing Belt (Direct product  
 contact): Polyurethane w/Braided  
 Cord

DIVERSIFIED IMPORTSLAKESIDE, NEW JERSEY

Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.GUNTERSVILLE, ALABAMA

Grinder: "Autio" 1110  
 Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODSHENDERSONVILLE, TENNESSEE

Cone Deboner: DLF-100-...F

DIXON TOOL AND ENGINEERING, INC.BUFF CITY, TENNESSEE

Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAININDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084  
 "Mustang" Wrapper: 084  
 Wrapping Machine: 082H...  
 Horizontal Wrapping Machine:  
 "Doboy" Super Mustang

DODGE INDUSTRIESHOOSICK FALLS, NEW YORK

Belt (Food Contact): Fluorglas

TED DODGE SERVICEOAKDALE, CALIFORNIA

S/S Turkey Eviscerating Shackle:  
 VAS-J

Turkey Shackle: SM

S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.CEDAR FALLS, IOWA

Conveyor: DCSC-1-....

C. DOERING AND SON, INC.CHICAGO, ILLINOIS

Cheese Cutter: LCC, BCCS  
 Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.CLEAR LAKE, MINNESOTA

Oil Gland Cutter: OGC-1  
 Neck Breaker: DNB-2  
 Hand Activated Hand Wash Valve (Use  
 with proper pressure regulator on  
 water supply line): DWM-38

DOHM & NELKE INC.ST. LOUIS, MISSOURI

Bacon Press (Standard): Dan-D  
 Bacon Press (Automatic): Dan-D  
 Slice Master Attachment for  
 Hydraulic Bacon Slicer  
 Extrusion Master: MPD, PSD, E-12  
 Semi-Automatic Bacon Press 204-S

DOLAV USAEDINA, MINNESOTA

Plastic Bins w/drain: "Box Pal"  
 800A, 1000A, 1120A & 1200A  
 Perforated Plastic Bin (for  
 packaged product only): Box Pal  
 1000

JAMES DOLE CORPORATIONREDWOOD CITY, CALIFORNIA

Wiener Peeler: Mark I

DOMINIK'S EQUIPMENTIPSWICH, SOUTH DAKOTA

Luond Tumbler: 350, 1000

P. DOMINIONICOMO, ITALY

Sheater-Kneader: A250/500, A.../...  
 Ravioli & Cappelletti Machine: D...  
 Tortellini Machine: D.../.../T

DONTECH, INC.GILBERTS, ILLINOIS

S/S Rotary Drum Strainer:  
 S-RDS..., S-RDS..., S-RDS....  
 In-Line Filter System: IFL-X-X-XX  
 Roto Filter: S-RF-XX-XX

DORAN SCALES, INC.BATAVIA, ILLINOIS

Scale: 41..., 41..., 41.../...,  
 41.../..., 41.../...; DSP41...,  
 DSP41..., DSP41...,  
 DSP41.../..., DSP41.../...,  
 DSP41.../..., DSP41.../...,  
 DSP41.../..., DSP41.../...,  
 DSP41.../...; DSP.../...,  
 DSP.../...; 7..., 7...  
 8..., 8...M, APS-...,  
 APS-.../...S, APS-.../...,  
 APS-.../...

Scale: "Doran" 4100

Scale: 7005, 7015, 7030, 7060, 7100

Scale: DSP-..., DSP-.../...,

DSP-.... /...S

DOUCETTE INDUSTRIES, INC.YORK, PENNSYLVANIA

Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICAELLICOTT CITY, MARYLAND

Breeding Machine: M-12

DOVER CORP.PORTAGE, MICHIGAN

Multiplex Filter w/S/S Sanitary  
 Fittings and Valves: 200 Series

DOVER PRODUCTS INC.SHELBYVILLE, KENTUCKY

Belly Width Trimmer: 500  
 Continuous Vacuumizer: 1402-C-1

DOYLE & ROTH MFG. CO.NEW YORK, NEW YORK

Heat Exchanger: SDLL.....H  
 SDLLS.....H

D.R. INDUSTRIESMISSISSAUGA, ONTARIO, CANADA

Hy-Tek 2\Ply Belting: (Food  
 Contact) White C/C, White C/FB,  
 Hy-White C/FB  
 Belts (Packaged Product Only):  
 D1132, D2261, D2262, D2252,  
 D2253  
 Belts (Food Contact): D2231,  
 D2232, D2233, D3332, & D4432

F. R. DRAKE COMPANYAFTON, VIRGINIA

Frankfurter Loader: 8200 Series  
 Consisting of: Supply Conveyor  
 BM-267-F, Collator: BM-000-9-F,  
 Inspection Conveyor: BM-0006-F,  
 Delivery Head: BM-265-F  
 Delivery Head: BM-265-G

DREW & CO.MINNEAPOLIS, MINNESOTA

Conveyor: 72-1121

KARL DROWATZKYWICHITA, KANSAS

"Lightning" Adjustable S/S  
 Smokehouse Tree: 101

DRY-ICE, INC.HINSDALE, ILLINOIS

Dry Ice Storage Container: DISL-12

DRYING SYSTEMS INC.MORTON GROVE, ILLINOIS

Ovens: 12682, CO 4153  
 Smokehouse: SH 4153

DRYPOLL, INCFLUSHING, NY

Conveyorized Oven: 8112-87

DUBUQUE STEEL PRODUCTS COMPANYDUBUQUE, IOWA

Tinned, or Galvanized, or S/S Tub:  
 #1, #2, #3, #4, #5, #6  
 Galvanized Dolly: 1 & 2  
 Tinned Drum, Galvanized Drum, S/S  
 Drum: #2, #2-AP, #3, #3H  
 Tinned Drum, Galvanized Drum: 2-P,



#2-A, #3-P  
Galvanized Drum: #3-AP  
Galvanized or Tinned Truck: #10,  
#12, #18, #20, #14, #48, #25, #26  
S/S Truck: 1018, 1016, 1218, 1216,  
1818, 1816, 2018, 2016, 1418,  
1416, 4818, 4816, 2516  
Portable Offal Rack Galvanized:  
112, 107

DUPEY EQUIPMENT CO.  
WEST DES MOINES, IOWA  
Vacuum Tumbling Machine: AM-50

DUPONT CANADA, INC.  
WHITBY, ONTARIO, CANADA  
Vertical Form, Fill, & Seal Pouch  
Machine, Pre Pac: IS-3

E.I. DUPONT DE NEMOURS & CO.  
WILMINGTON, DELAWARE  
Freon Freezer: C1B-55, SSF-82

THE DUPPS CO.  
GERMANTOWN, OHIO  
Hog Dehairer: 75, 75-2, 76, 150

DURA-BELTING CO., INC.  
BERKELEY, CALIFORNIA  
Belt (Edges sealed w/chemically  
acceptable compound): 415-T2  
Cleated Belt "Vannerflex" (Food  
Contact)

DURACO PRODUCTS, INC.  
HOPKINSVILLE, KENTUCKY  
Utility Bin: 5260  
Utility Bin Lid: 5261  
Ice Pack Box: PP-301  
Ice Pack Box Lid: PP-302  
Chill Pack Box: PP-201  
Chill Pack Box Lid: PP-202

LUCIEN DURAND  
BAIX, FRANCE  
Automatic Hog Carcass Splitter:  
60..

THE DURIORN COMPANY, INC.  
MARYLAND HEIGHTS, MISSOURI  
Fry, Oil Filter: ..-DHC...

DUTCHESS BAKERS' MACHINERY CO., INC.  
SUPERIOR, WISCONSIN  
Dough Divider/Rounder: "Dutchess All  
American" JN

DYNA-VEYOR, INC.  
CRANFORD, NEW JERSEY  
Plastic Conveyor Chain (Product  
Contact): Series 882, 882 TAB,  
880

- E -

EAGLE BELTING COMPANY  
DES PLAINES, ILLINOIS  
Eagle Urethane Belting (Food  
contact--for use below 150 F.):  
Orange

EAGLE MACHINERY CO., LTD.

OAKLAND, CALIFORNIA  
Automatic Net Weight Scales: 2300  
Series, 2300S Series  
Net Weight and Filling Machine:  
CV-2400  
Scale: Net Weight Filler: CV-2500,  
Rotary Filler: RF-2000  
Vertical Form/Fill/Seal Machine:  
TWU2Z

EASTMONT-KENMAK, INC.  
PORTLAND, OREGON  
Smokehouse: 380  
Liquid Smoke Cabinet: 4900

ECONOCORP INCORPORATED  
RANDOLPH, MASSACHUSETTS  
Econocoseal: E-System  
Spartan Cartoner: 1-....

EDMAR ENTERPRISES  
COLUMBUS, OHIO  
Protein Extractor: SS

EDMONDS MACHINE CO.  
SAN ANTONIO, TEXAS  
Swept Surface Heat Exchanger: 3348  
Series 300

EDT CORPORATION  
VANCOUVER, WASHINGTON  
Conveyor: TC-...  
Sorting and Timing Conveyor:  
SC-...

G.F. EMTEX  
CHELSEA, MINNESOTA  
Cutting Board: No. 1

EKCO CONTAINERS INC.  
WHEELING, ILLINOIS  
Platter: D-1826 Dolly

EKCO PRODUCTS, INC.  
CHICAGO, ILLINOIS  
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.  
ELMONTE, CALIFORNIA  
Corn Tortilla Oven: 27-120  
Cooling Conveyor: STCCC  
Screw Conveyor: CTS  
Masa Feeder: HMF, HDMF  
Corn Grinder: CM-30  
Broiler (Gas Fired): IB-2000  
Oven: EO-.....  
Enchilada Folder: EF-..  
Burrito Makeup Conveyor: BMC-....  
Corn Soak Tank: ST-..  
Counter-Stacker: TCS-..  
Barrel Corn Washer: CWB-..  
Corn Pump CTP-....  
Corn and Water Separator CWS-....  
Filling Conveyor EFC-....  
Four Way Split Conveyor STSC-....  
Gooseneck Masa Feeder MFG-....  
Filling Conveyor STSC-....  
Single Tier Cooling Conveyor  
STCC-....

ELECTRO-MECH SCALE CORPORATION  
ALSIP, ILLINOIS  
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS  
GAINESVILLE, GEORGIA  
Electronic Scale System: CH-100,  
CH-300  
Hydraulic Container Dumper:  
0350  
Sizing Scale: 300

ELECTROSCALE CORP.  
SANTA ROSA, CALIFORNIA  
S/S Bench Scales: LC-....SS  
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT  
FT. WORTH, TEXAS  
S/S Tripe Scalders: SSTs-..  
Viscera Separating Table w/Tripe  
Rinse. (Pedal operated control  
must be provided for the umbrella  
rinse and overhead spray nozzle)  
:3

ELMAR INDUSTRIES  
DEPEW, NY  
Filler Machine: RPE-....

EMC ENGLER USA CORP.  
PORT HURON, MICHIGAN  
Volumetric Filler: D2/., D2/...  
D2/..S

EME-ENGLER-USA CORPORATION  
PORT HURON, MICHIGAN  
Vacuum Filling Machine: V-..  
V-..  
Volumetric Filler: D1/., D1/...  
D2/., D2/... D3/., D3/..

A. H. EMERY COMPANY  
NEW CANAN, CONNECTICUT  
S/S Platform Scales w/Suitable  
Stands: 737-2424-Z-....,  
737-1818-Z-....

EMI INCORPORATED  
CLINTON, CT  
Rotostat Hi Shear Mixer: X-., X-..  
XP-., XP-..  
Mixer: SRH, SRA

EMME  
PHOENIX, ARIZONA  
Electronic Fat Analyzer: MS  
Meat Measuring Machine: SA-1

ENERSYST, INC.  
DALLAS, TEXAS  
Cryojet Modules: CJ-2  
Jet Sweep Oven: C-.....  
Continuous Oven: C-11A-.....

ENGINEERED PROCESSING SYSTEMS  
FOREST, MISSISSIPPI  
Giblet Water Separator: EPS-WS-19  
Poultry Bagging Unit: EPS-BU-70  
Poultry Cutter: EPS-PC-71  
Poultry Cutter Stand: EPS-ST-72  
Reclaim Station with Chlorinator:  
EPS-RS-17  
Neck Skin Cutter: EPS-3000  
One Belt Cut-up Table: 1010

ENGINEERING SERVICES WHANGAREI, LTD.  
KAMO, WHANGAREI, NEW ZEALAND

Sanitary Valve: ALC-.

ENGINEERED SYSTEMS & PRODUCTS, INC.  
RICHMOND, VIRGINIA

Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.  
DALLAS, TEXAS

Storage Shelf: 328  
Boning & Cutting Table: 420  
Paunch Table: 426  
Casing Table: 427  
Head Workup Table: 428  
Pluck Trim Table: 429, 430  
Head & Viscera Inspection Table: 431  
Stuffing Table: 432  
Wrapping Table: 433  
Grinder Table: 434  
Ham Pump Table: 435  
Trim & Utility Table: 437  
S/S Sausage Truck: 500  
Hook Truck: 528  
Shelf Truck: 535  
Head Flush Cabinet: 602  
"EBSCO" Smokehouse Hanging Cage: 359-3  
"EBSCO" Smokehouse Tree: 355  
S/S Paunch Truck: 5295  
Galvanized Paunch Truck with S/S  
Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.

ALSIP, ILLINOIS  
Conveyor: 1000  
Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK, INC.  
PORTLAND, OREGON

Dryers: CHU2E, CHU1E  
Smokehouse "Enviro-Pak": CVU-.E,  
CVU-.E, CG-...-G, CG-...-E  
Cabinet Ovens: CG-...-E, CG-...-G,  
CVU-...-E, CVU-...-E, CVU-...-G,  
CHU-...-E, CHU-...-E, CHU-...-G,  
CVU-...-E, CVU-...-G, CVU-...-G  
Oven/Dryer: CHU-...-E, CHU-...-G,  
CVU-...-E

E-QUIP EQUIPMENT MANUFACTURING CORP.  
CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,  
RGB-101  
S/S Hydraulic Lift Table: 501  
S/S Twp-Barrel Dumper: 401  
S/S Bin/Vat Dumper: 601  
S/S Table: 748 "Warrick"  
S/S Smoke House Rack: 794  
Conveyor: 230  
Sear Machine: 270  
S/S Applicator: 279  
Slasher: 900  
Dual Shaft Paddle Vacuum Mixer: 308  
Dual Shaft Paddle Mixer: 307  
Spiral Conveyor: 210  
Dual Spiral Conveyor: 211  
Dumping Paddle/Ribbon Mixer w/Quick  
Disassemble Dual Rotation  
Assembly: 310  
Intralox Conveyor: 129  
Pig Foot Splitter: 901  
Wash Sanitizer: 651  
Horizontal Bottom Mounted Take Up  
and Drive: 804

Metal Detector Conveyor: 119  
Pivoting Kettle Mixer: 311  
U-Turn Table Top Conveyor: 200

ERIEZ MAGNETICS

ERIE, PENNSYLVANIA  
Magnetic Trap: SSB., U  
S/S Vibratory Feeder: ..A, ..B,  
...B, HS., HD..

EROFA  
PARIS, FRANCE

Battering & Breeding Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH INTERNATIONAL CORP.

NEW YORK, NEW YORK  
Bagging Machines: 913, 917, MGI  
Speedy

ESBELT, SA

BARCELONA, SPAIN

Belts (Food Contact): Clina-12VR,  
20CF, 30CF, 07UF, 07CF, 06CF,  
Clina-12CR, Clina-20CR,  
Clina-30CR, Espot-20CC,  
Espot-30CC, 40CC, 55CC, 81CC,  
12UF, 12CF  
Belting (Direct Product Contact):  
"Clina" 11 UU

ETHICON INC.

CHICAGO, ILLINOIS  
Beef Casing Splitter  
Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANY

LEVITTOWN, PA  
Automatic Wrapping Machine: F-820  
Automatic Infeed Conveyor: AC-100  
Over/Under Scales: 100-1, 240-1,  
241-1, 270-1, 276-1, 910-1, 940-1,  
950-1, 8000-1  
Over/Under Scales (Shadograph):  
4103-1, 4133-1, 4203-1  
Scales: 7600-1 thru 7611-1, 7625-1  
thru 7653-1  
Automatic Wrapper: 830

EXCEL ENGINEERING, INC.

RED LION, PENNSYLVANIA  
Interpolator-Packer: 207, 207-A  
Feed Dividing Conveyor: 219  
Metal Detector-Infeed Conveyor:  
229

Bulk Carton Inverter: 228

EX-CELL-O CORP.

DETROIT, MICHIGAN  
Carton Forming Machine: UP... (must  
be provided with an accepted  
filler)  
Bench Sealer: BSA  
Bench Sealer w/Bursa Filler:  
BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY

ST. PAUL, MINNESOTA  
Hi Speed Stretch Wrap Machine: 100  
EW

EXCELSIOR INDUSTRIAL CORP.

FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artofex" Mixer: PH-S  
"Artofex" Grater Shredder: TR-2  
S/S Dough Sheeter: "Autoreel"  
Dough Sheeter Conveyor: 12/84  
Spiral Mixer: SPK-..., SPK-125AK,  
SPK-125AE

EXPERT STEEL FABRICATORS

BROOKLYN, NEW YORK  
Ribbon Blender: 5A, 10A, 18A, 25A,  
36A, 52A, 62.5A, 71A, 80A

EXT, INC.

LENEXA, KANSAS  
Food Handling Lug (Box)

E-Z PAK

DICKSON, TENNESSEE  
Packaging Machine: "E-Z PAK" 6-12,  
12-22

- F -

FABCON ENGINEERING

WEST TRENTON, NEW JERSEY  
Ultraviolet Tunnel

FABREEKA PRODUCTS

BOSTON, MASSACHUSETTS  
Belts (Food Contact) Fabsyn: WCC,  
WRC, PRC, Asendor, 2 ply  
polyester Blue Line  
Fabsyn-Cleated: WCC, WRC, PRC  
Fabreeka: WCC, WRC, PRC  
Fabreeka-Cleated: WCC, WRC, PRC  
2, 3, Ply White, Tan w/Blue Skim:  
Fablene  
Belts (Packaged Product Only)  
Fabreeka: Friction Surface,  
Corrugated, Diagonal Grip, Rough  
Top  
Fabreeka-Cleated: Friction Surface

FABRICATORS INC.

SIOUX CITY, IOWA  
S/S Kettle: Open Top  
S/S Tank: Liquid Receiving  
S/S Strainer  
S/S Top Work Tables  
Screw Convey: 1000

FABRICON INC.

PORTLAND, OREGON  
Cleated Belt (Food Contact):  
"Vannerflex", "Sidewinder"  
RB-1

FAB-X MEATALS, INC.

ROCKY MOUNT, NORTH CAROLINA  
S/S Tables: M-...-25-...-1,  
M-...-SB-25-...-2,  
E-...-25-...-3,  
E-...-SB-25-...-4  
S/S Table w/Cutting Borad Tops:  
CTM-...-22-...-1,  
CTM-...-SB-22-...-2,  
CTE-...-22-...-3,  
CTE-...-SB-22-...-4

FAIRBANKS WEIGHING DIVISIONCOLT INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT



Flexway Bench Dial Scale:  
H-42-2072, H-42-2172  
Beam Scale: F-41-3013, F-41-3032,  
F-41-3041, F-41-3132  
Portable Beam Scale: F-41-3160,  
F-41-3314, F-41-1000, F-41-1050,  
F-41-1500, F-41-1550, F-41-1600  
Bench Dial Scale: F-42-2072,  
F-42-2073, F-42-2074, F-42-2172  
Spring Dial Scale: F-45-1000,  
F-45-1050  
Portable Dial Scale: F-42-4073,  
F-42-4074  
Over & Under, Check/Pak Scale:  
H-41-88...  
S/S Bench/Portable Scale (w/S/S  
Digital Indicating Instru-ment:  
H90-7...): H70-4..., H90-3...,  
H70-4...., H70-..., H90-....,  
H90-1..  
S/S Stand-Instrument Accessory:  
H085  
S/S Electron 7 Scales: H70-....-..  
S/S Graphic 7 Over/Under Scale:  
H70-5011, H70-5...

FAIRMOUNT ENGINEERING

HACKETTSTOWN, NEW JERSEY  
Loading Device: Skewer  
Conveyor: FB-10, TE-24F  
Package Transport Conveyor: FB-18  
Packout Conveyor: FT-10, FT-20  
S/S Sani-Rod Conveyor: R-30  
Sanitary Conveyor: FS  
Package Transport Conveyor: FP-18  
Sani-Rod Conveyor: FW-30  
Wire Bed Belt Conveyor: WB-H, WB-1  
Rod Bed Belt Conveyor: RB-H

FALCON BELTING, INC.

OKLAHOMA CITY, OKLAHOMA  
Conveyor Belts: Grey & Tan F52, Dark  
Tan F51

FALKENSTEIN'S MEAT COMPANY

EUGENE, OREGON  
Patty Stacker: 101

FAMCO/DIVISION OF ALLEN GAUGE & TOOL

COMPANY, PITTSBURGH, PENNSYLVANIA  
Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO  
Meat Depositor: MD-01  
Sauce Depositor: SD-01

FBH SYSTEMS

LA VERNE, CALIFORNIA  
Belt Conveyor: LBC-..  
Belt Conveyor w/Waste Return:  
BC-.../..  
Shaker Conveyor: SR/BF-...-...DMB  
Multiple Pan Shaker Conveyor:  
SR/BF-...-...DMB-5  
Belt Conveyor: BC-..  
Plastic Belt Elevator: PBE-..

FEI, INC.

DALLAS, TEXAS  
Conveyor: SMPC-...-...-

FENNER AMERICA LTD  
MIDDLETOWN, CONNECTICUT

Belts (Food Contact): Feneplast  
Solid Woven PVC White: 1200/CS,  
1800/C2, 900, 1500  
Belts (Packaged Product Only)  
Feneplast Solid Woven PVC White:  
1200/FS1, 1200/FS2, 1800/FS1

THE FILLING MACHINE COMPANY

ROCKLEDGE, PENNSYLVANIA  
Filling Machine: C-82  
FILLING SYSTEMS  
SANTA, FE SPRINGS, CA  
"Seal-O-Matic" Carton Former/Filler:  
1060-S  
Transfer Pump: Bock 900  
Transfer Pump: AP25, HP25, HP50  
Former/Filler: 540  
Fillers: 300, 400, 500, D40, D160,  
DT40, D80  
Bock Filler: 600, 600B (w/o agitator  
assembly)  
Filler/Depositor: DT-40T

RUSSEL FINEX, INC.

MOUNT VERNON, NEW YORK  
Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY

MINNEAPOLIS, MINNESOTA  
Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY

ELMHURST, ILLINOIS  
Comminuting Machines: DAS...,  
DKA..., DKAS..., FAS..., HAS030  
Guilo River: 20  
Slitter: R

FLAKICE CORPORATION

METUCHEN, NEW JERSEY  
Flake Ice Machine: SC-Series,  
R-Series

FLEXICON INC

LODI, NJ  
Flexible Screw Conveyor (dry  
ingredients only): VT.-F-..

FLO-PROCESSING, INC.

PORTLAND, OREGON  
Belt Conveyor: WO-1754

FLOW SYSTEMS

KENT, WASHINGTON  
Waternife Cutting System: IIX,  
100, 9X, 12X, 6X, 11X, Mark 2  
11X-., 11X-., 12X-..M., 12X-..E.,  
1.., 1..B, 6XS-., 9X-., 9X-.,  
9X-., 9X-..../., 11XMark2-.,  
11XMark2-..

FLOURESCENT PRODUCT PLANNING

EAST CLEVELAND, OHIO  
Germicidal Lamps (Non-ozone  
Producing): G8J5 (#982 Glass),  
G64T6 (#882 Glass), G36T6 (Vycor  
#7910 Glass) Note: These lamps  
must be used in accordance with  
Part 7, Para. 7.16 (b) of the  
Meat and Poultry Inspection  
Manual.

FLUID CONTROLS COMPANY, INC.  
PHILADELPHIA, PENNSYLVANIA

S/S Butterfly Valve: 1822-31

FLUID TRANSFER COMPANY DIVISION OF LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA  
Ball Valve: 2FT-., 3-FT-., BFT

F.M.C. CORPORATION

SAN JOSE, CALIFORNIA  
Elevator & Blancher: Hydraulic  
Scott Bean Washer: EL-800-A  
Spreading Conveyor: SPC-3  
Wrapping Machine: 2201, FMC  
Sanitary 18  
Piston Type Filler: 440, 400, 300,  
280, 220  
Juice Filler: 18-Pocket, 24-Pocket,  
30-Pocket, 36-Pocket  
Flexi Filler: ST-12-Pocket,  
ST-18-Pocket, ST-24-Pocket  
Juice Filler (12 valve): 100  
Prevacuumizing Syruper: PVS,  
Econovac  
Filler: Hand Pack 23  
Pea & Bean Filler: 15-G, 10-G  
"Accupat" Food Shaper: 4ACS,  
ACCUPAT-DA, 3AP  
Checkweigher: 900  
Continuous Cooker: Sterilmatic  
Granular Filler: 21-G  
Vibratory Screen Feeder:  
5FH-22-A-DT  
Modular Wrapper: 1301  
Pie Line: 55  
Belt Conveyors: B-20, PC-2  
Blend Pump: PP  
Pump Filler: Z, AZ  
Piston Filler: P3, P4, PDF  
Rotary Plate Filler: T1, V1  
Tray Conveyor: SD, DD  
Pot Pie Conveyor: PC  
Lidder Conveyor: SL, DL  
Pizza Conveyor: AP-2  
Sauce Depositor: 10-Z  
Cheese Depositor: CM-1  
Meat Depositor: CM-1  
M & S Piston Filler: C-060, C-100,  
C-120, C-150, C-210, C-610, C-910  
Piston Transfer Pump: PTP, PTPF  
Rotary Pump Filler: DCRP-....  
Pulper/Finisher: PF-200

FMC CORPORATION PACKAGING MACHINERY

DIV, HORSHAM, PENNSYLVANIA  
Wrapping Machine: WA-320

FMC CORPORATION

HOMER CITY, PENNSYLVANIA  
Screening Feeder: SRF-120

FMC CORPORATION

HOOPESTON, ILLINOIS  
Liquid Filler: 80  
Sealing Machine: 2136742, 2136742-A  
Granular Filler: 2050852  
Piston Filler: 2140047, 2140047-A

F.M.E. CORP.

WALDEN, NEW YORK  
S/S Tables: 10, 20, 25, 30, 35  
w/Sanalite S-1 Cutting board  
S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.

**DORVAL, QUEBEC, CANADA**  
 Hoy Can Filler: ML-201  
 Metal Detector: Mark II  
 Automatic Packaging Machine  
 Loader: FN-621

**FOLDENAUER EQUIPMENT COMPANY**

**BRIDGEVIEW, ILLINOIS**  
 Steam Cooker: 65  
 Auto-Trol Mark II Loader: 45  
 Mold Unloader: 55  
 Ham Tumblers: A, 25, 25V  
 Meat Loaf Browner: 75  
 Auto Cycle Unloader: 56

**FOODCRAFT EQUIPMENT COMPANY, INC.**

**LANCASTER, PENNSYLVANIA**  
 Metal Detector Conveyor, MDC-1000,  
 2000  
 Individual Off Line Bird Washer  
 w/Chlorinator: PR-1  
 Thigh Deboner: TB-1, TB-1T  
 Breast Deboner: BD-1  
 Breast Processor: BP-1  
 Conveyor Chute: PC-105  
 Shaker Conveyor: PC-101  
 Glazing Conveyor: PC-102  
 Incline Conveyor: PC-103, PC-104  
 Troughing Conveyor: PC-106  
 Metering Hopper: CH-100  
 Leg Processor: LP-1T, LP-1  
 Poultry Halving Machine: HM-1, HM-2  
 Leg Splitter: LS-1  
 Turkey Leg Splitter: LS-1T  
 Incline Conveyor: PC-105  
 Lower Cross Conveyor: PC-106  
 Automatic Dark Meat Deboner: DMD-1  
 Turkey Deboning Shackle: TDS-1  
 Fat Puller: FP-1  
 Wing Splitter: WS-1  
 Drumstick Deboner: TB-1D, TB-1TD  
 Tendon Cutter: TC-1 (To be used  
 with an accepted Turkey Drum  
 Deboner: TB-1TD.)  
 Thigh Pre-Cut Machine: TPC-1  
 Turkey Thigh Skinner: TTS-1  
 Automatic Dark Meat Deboner  
 w/Water Knife: DMD-1-WK-1  
 Quartering Machine: QM-1  
 Poultry Stunner: (Perforated grill  
 must be permanently installed in  
 such a manner that the water level  
 is 1/4 inch above the grill  
 surfaces.): SM-1  
 Gizzard System (Turkey): GS-1T  
 Picking Fingers: AP301, AP302  
 Dual Cone Turkey Deboning Shackle:  
 TDS2  
 Single Cone Turkey Deboning  
 Shackle: TDS  
 Automatic Chicken Thigh Deboner  
 with water knife: DMD-1C-WK-1  
 Inline Breast Deboner: ILBD-1

**FOOD ENGINEERING CORP.**

**MINNEAPOLIS, MINNESOTA**  
 Dryer: DRSV-....., DRSW-.....,  
 DRSS-.....  
 Cooler: CLSW-.....,  
 CLSS-.....

**FOOD EQUIPMENT COMPANY**

**DALLAS, TEXAS**  
 Duo Clean Unit: 2  
 2-Pass Scalding: 4001  
 Shur-Trip Foot Unloader: 71-3L,  
 71-3R  
 Handwash System: Foot Operated  
 Water Saver or knee operated

**FOOD EQUIPMENT MFG CORP.**

**MAPLE HEIGHTS, OHIO**  
 "Master" Food Filler: MSP1  
 Tray Turner: 361  
 Piston Filler: 2437, 1002  
 Lidder & Closer: 3000-3  
 12-Pocket Rice Filler: 1-8-580  
 Meat Slicer: 1005  
 Piston Filler: 1015  
 Lid Crimper: 1057  
 X & Y Axis Traveling Filler: 1052  
 2-Out Rice Filler: 1101  
 Hooder-Domer Machine: 1116  
 Heat Seal Conveyor: 1128, 1192  
 Flatwire Belt Conveyor: 1129  
 Volumetric Dispenser: 1130  
 Shrink Wrap Conveyor: 1136  
 16-Pocket Rice Filler: 1094  
 Two-Out Pneumatic Piston Block  
 Filler w/Double Block: 1219 and Lid  
 Dispenser: 1221  
 Heat Seal Machine: 1-8-680  
 Adjustable Side Belt Transfer  
 Conveyor: 1223  
 Rolling Head Heat Seal: 1159  
 Lid Crimper: 1158  
 Rotary Packoff Table: M-1030  
 Transfer Pump: M-1220  
 Under the Line Traveling Head: 1218

**FOOD INDUSTRY EQUIPMENT INTERNATIONAL,  
 INC., LORAIN, OHIO**

"LanElectric" Trimming Machine:  
 52-LP, (Not to be used for  
 trimming grubs, bruises, etc.)  
 Bone In Tenderizer: 8010  
 Pneumatic Fat and Lean Trimmer:  
 90SP (Not to be used for  
 trimming grubs, bruises, etc.)  
 Pneumatic Bone Trimmer: 50KP (Not  
 to be used for trimming grubs,  
 bruises, etc.)  
 Electric Bone Trimmer: 50K  
 Fat and Lean Trimmer: 90S, 960-RC,  
 990-RC, 104-D (Not to be used for  
 trimming grubs, bruises, etc.)  
 "Challenger" Trimming Machine: 52-L  
 (Not to be used for trimming  
 grubs, bruises, etc.)  
 Trimming Machine: Challenger 110-T  
 Bone Trimmer, 235-B Fat Trimmer,  
 150-K Fat Trimmer (Not to be used  
 for trimming grubs, bruises, etc.)  
 Fat Trimmer Challenger: 75-RC,  
 8511, 8515, 8523B (Not to be used  
 for Trimming Grubs, Bruises,  
 etc.)  
 Bone Trimmer: Challenger 235-A,  
 8523A, 8523B, 8550, 8552 (Not to  
 be used for trimming grubs

bruises, etc.)  
 Trimming Machine Fat Trimmer:  
 Challenger 8560, 8575, 8590  
 Trimming Machine, Fat Trimmer:  
 8560DC, 8575DC, 8590DC  
 Skinning Machines: "Grasselli"  
 GG-35G, GG-50G, GG-45, GG-35P,  
 GG-35PB, GG-50A, GG-50E, GG-80,  
 EX45CP, 50A, NX450, N520  
 Jowl Slasher: N520JS

**FOOD MASTERS INC.**

**BOSTON, MASSACHUSETTS**  
 Pressure Cooker: HPV-50-2500GA

**FOOD PACKERS EQUIPMENT CO., INC.**

**LOUISVILLE, KENTUCKY**  
 Sausage Stick Cutter: 100-A  
 Single Stick Feeder: 1300  
 Elevating Conveyor: 1000

**FOOD PROCESSING EQUIPMENT CO.**

**SANTA FE SPRINGS, CALIFORNIA**  
 Batter Breeding Machine: "BM"  
 Citric Acid Applicator: 4170  
 Conveyor: 327SL  
 Vertical Conveyor: VL8  
 Mixer-Blender: 814  
 Meat Sample Press: SCP-123  
 Lazy Susan: LS-923  
 Screw Loader: SCL 930  
 Meat Dumper: HLD 725  
 Conveyor: PL-319  
 Bean Washer: BX-919  
 Incline Screw Conveyor: SC126....  
 Pork Link Freezer: PLF-927  
 Vacuum Tumbler: VT-85.  
 Vacuum Feed Hopper: VFH-86

**FOOD PROCESSING SYSTEMS CORP.**

**JESSUP, MARYLAND**  
 Industrial Microwave Processing  
 System: "Gigatron" ..F.

**FOOD PRODUCTION MACHINE CORP.**

**SAN RAFAEL, CALIFORNIA**  
 Steak Cuber-Scorer-Knitter: 121  
 Poultry Boning Conveyor: 200, 201,  
 204  
 Battering & Dipping Machine: 211  
 Vemag Truck Dumper: 150  
 Gondola Dumper: 248  
 Barrel Dumper: 149  
 3-Deck Infreezer Conveyor  
 (Acceptance applies to conveyor  
 only. Each installation must be  
 reviewed by Equipment Branch.):  
 421-30  
 Shuttle Conveyor: 474  
 Patty Machine: 425  
 Patty Forming Machine: 736  
 Portable Incline Conveyor 518, 556  
 3-Zone Sorting Conveyor: 558  
 Conveyors: 584-10-12, 584-12-20,  
 584-12-5  
 Automatic Salt and Pepper Dispenser  
 Conveyor: 626  
 Chain Driven Gas Fired Cooker: 680

**FOOD TECH CORPORATION**



**DALLAS, TEXAS**  
 Gible Elevator  
 Neck Skin Cutter  
 Vacuum Gun  
 Cooking Belt (Microwave)

**FOODMATIC SYSTEMS INC.**  
**FAIR OAKS, CALIFORNIA**  
 Burrito Folding Machine: 3500-1

**J. C. FORD MFG. CO.**  
**MONTEREY, CALIFORNIA**  
 Tamale Machine: TM-100  
 Dough Sheeter: TC-300

**FORM PLASTICS CO**  
**ELK GROVE VILLAGE, ILLINOIS**  
 Sealing Machine, M-100, SA-100

**FORMOST PACKAGING MACHINE COMPANY**  
**WOODINVILLE, WASHINGTON**  
 "Fuji" Frozen Pizza Wrapper: FW-360  
 Wrapping Machine: FW-340A, FW-370A  
 "Fuji" Wrapping Machine: FW-341A  
 Frozen Patty Baggers: VR-4SS,  
 VL-4SS, VL-5WSS, VR-5SS-8  
 Bucket Conveyor: 9032SS  
 Discharge Conveyor: 6812SS  
 Infeed Flight Conveyor: 8101SS,  
 8102SS  
 Wrapping Machine: FW-3400, FW-3700

**FORMATIC INDUSTRIES**  
**VILLA PARK, ILLINOIS**  
 Patty Forming Machine: XK-70

**FORMAX FOOD MACHINES**  
**MOKENA, ILLINOIS**  
 Patty Machine: Formax 24, Formax  
 26  
 Cuber-Perforator: MC27  
 Conveyor: PC-27  
 Patty Stacker: FPS-27  
 Truck Dumper & S/S Cart: FBL...  
 Interleaver: PS-1  
 Patty Machine w/Paper Interleaver  
 (with nickel plated mold plates):  
 PFM-19, PFM-12  
 LN2 Freeze Tunnel: LN-26  
 Rotary Meat Ball Former: RMF-27  
 Stacking Perforator: SP-27  
 Metal Detector MDS-27.  
 Meat Ball Former RMF-26  
 Slice and Stack Machine: 12S  
 Shuttle Conveyor: SC-19  
 Marker-Cuber: MC-12  
 Patty Forming Machine: F-6  
 Cuber-Perforator: MC-6

**R. H. FORSCHNER COMPANY, INC.**  
**NEW YORK, NEW YORK**  
 Scharfen Tenderizer: Big Boy &  
 Junior

**FOSTER REFRIGERATOR CORP.**  
**HUDSON, NEW YORK**  
 Proofing Cabinets: BP-1-2(DA),  
 BP-2-4(DA), BP-3-6(DA)

**FOSTORIA INDUSTRIES, INC.**  
**FOSTORIA, OHIO**  
 Indirect Broiler: Gas-Fired G  
 Indirect Oven: 3H  
 Indirect Broiler: Electric E

**FOTHERGILL TYGAFLOR LTD.**  
**LANCASHIRE, ENGLAND**  
 Belt (Food Contact): 415B/32T

**FOXBORO COMPANY**  
**FOXBORO, MASSACHUSETTS**  
 Level Transmitter: 17 FES  
 Temperature Sensors: 3A1, 3A2, 3A3,  
 3A4  
 Filled Thermal Bulb: 16A, 16AMP  
 Thermal Well: 3A Type Projectile  
 Magnetic Flow Transmitter: Series  
 2800  
 Consistency Transmitter: 19C

**FRANKLIN ELECTRIC PACKAGING-WEIGHING**  
**DIVISION, LEVITTOWN, PENNSYLVANIA**  
 "Franklin" Packaging Machine:  
 F-510, F-530, F-530A, F-530P  
 Net Weight Filler: 3000  
 Automatic Infeed Conveyor: AI...  
 Packaging Machine: F-540  
 Automatic Wrapping Machine: F-820  
 Automatic Infeed Conveyor: AC-100

**FRANKLIN ELECTRIC PACKAGING-WEIGHING**  
**DIVISION, STURTEVANT, WISCONSIN**  
 Poly Top Tables: Series 20, Series  
 30  
 Poly and S/S Combination Top  
 Tables: Series 40  
 S/S Top Tables: Series 50, Series  
 60  
 Poly Top Breaking Tables: Series  
 70  
 Utility Table: UPT-..., UT-...  
 "Spee-Dee" Packaging Machine: BR

**FRANKLIN ELECTRIC PACKAGING-WEIGHING**  
**DIVISION, BLUFFTON, INDIANA**  
 Over and Under Scales (Mechanical):  
 100-1, 240-1, 241-1, 270-1,  
 276-1, 910-1, 940-1, 950-1,  
 8000-1  
 Over and Under Scales (Shadograph):  
 4103-1, 4133-1, 4203-1  
 Scales: 7600-1 through 7611-1,  
 7625-1 through 7653-1

**FRAN RICA MANUFACTURING CO.**  
**STOCKTON, CALIFORNIA**  
 Steam/Water Cooker: TW24S2212  
 Evacuation Wand (Unloader): SBU-1

**FRAZIER & SON**  
**CLIFTON, NEW JERSEY**  
 Bucket Elevator: FSA39

**FREDRIKSEN MACHINE COMPANY**  
**ASKOR, MINNESOTA**  
 Boning Table: A23

**FREELAND ENTERPRISES, INC.**  
**WAELDER, TEXAS**  
 Smokehouse: MT-1

**FREEZING MACHINES, INC.**  
**AUSTIN, TEXAS**  
 Parallel Grinder: PG-1  
 Roller Press Contact Freezer: 1,  
 1-T-10X10-BPI-A, M1-T-7X5-BC,  
 M1-T-7X8HRR, M2-T-9X8-RAL,  
 M1-T-10X10-BPI-A

Freezing Machine: 1

**FREEZING SYSTEMS, INC.**  
**REDMOND, WASHINGTON**  
 Spiral Freezer: S-.....-.....,  
 L-...N

**FRICK COMPANY**  
**WAYNESBORO, PENNSYLVANIA**  
 Zig-Zag Cooler: 380  
 Poultry Chiller: CFCA-...  
 Ice Maker: SA-300 SI, SA-150 SI

**FRIEDRICH METAL PRODUCTS COMPANY INC.**  
**WOODSIDE, NEW YORK**  
 Truck Smokehouses: FM-500-E,  
 FMP-1000-E, FMP-2000-E,  
 FMP-3000-E-G-S, FMP-4000-E-G-S,  
 FMP-6000-E-G-S, FMP-8000-E-G-S

**FRIGIDARE DIVISION GENERAL MOTORS**  
**CORPORATION, DAYTON, OHIO**  
 Ice Makers: MFST-120A-DA,  
 MFST-120W-DA  
 Flake Ice Machines: MFVS-40A,  
 MFVS-50A, MFVS-70A, MFVS-130A,  
 MFVS-200A, MFVS-330A, MFVS-50W,  
 MFVS-70W, MFVS-130W

**FRIGOSCANDIA CONTRACTING, INC.**  
**BELLEVUE, WASHINGTON**  
 Gyrofreezer: A-....-...  
 Pellet Freezer: PF....  
 Liquid Freon Freezer: FX-...M  
 Freezer Flo-Freezer: 110-WS, ..WS,  
 ...WS, ..WS-MA  
 Patty Loaders: PL-....  
 Spiral freezer: GF-C, GF-M  
 Gyro Freezer: GCP-...  
 Spiral Freezer: GC-....,  
 GC-...., GC-.... (Acceptance  
 applies only to conveyor. Each  
 installation must be reviewed by  
 the Equipment Branch).

**FROMMELT INDUSTRIES, INC.**  
**DUBUQUE, IOWA**  
 Air Duct Material: S/39703  
 (Acceptance applies to the  
 material only. Each installation  
 must be reviewed by the Equipment  
 Branch.)

**FRYING SYSTEMS DESIGN, INC.**  
**LEOLA, PENNSYLVANIA**  
 Continuous Frying System: 34-08  
 through 34-24

**FRYMA-MASCHINEN AG**  
**SCHUREIZ SUISSE SWITZERLAND**  
 Emulsifier: 170-A

**FRYMA INC.**  
**MIDDLESEX, NEW JERSEY**  
 Toothed Colloid Mill: MZ-130

**FRYMASTER CORPORATION**  
**SHREVEPORT, LOUISIANA**  
 Deep Fat Fryer: MJ-56-SSC,  
 MJ-55-SSC

**FUJITETSUMO U.S.A., INC.**  
**LODI, CALIFORNIA**  
 Spiral Steamer: M...., S....

S/S Belts: Y Grid, YN Mesh

- G -

G & H PRODUCTS INCORPORATED

KENOSHA, WISCONSIN

Air Actuated Automatic Valve: 60 Series, 61 Series

Air Actuated Tangential Outlet Valve: 63 Series

4" Air Actuated Kettle Valve: GCK61-9-4

Flow Diversion Valve: GC 60 FDV Series

S/S Sanitary Centrifugal Pumps:

G-MM, G-LH.MM, G-LMM, G-B, G-LH.B, G-LB, C-MM, C-LH.MM, C-LMM

Centrifugal Pumps: GHC-00, GHC-0, 1,2,3; MR-166, 185, 200, 300

Gear Pump: M200

Defoaming Pump: DZ-3R

Positive Pump: GHP-....; GHP-....RV, X, XRV, AND R

Slot Strainers: LKSF-BL, LKSF-CL

Inline Sight Glass: GHGG

Butterfly Valve: AGHBV, GHBV

Valves: SRC, ARC, SMO, SMO-R, AMO-R, SMO-A, SMO-RA, LK-10, LK-11, CPM-0, SMP, CPM-1, FA, GHAP

Air Relief Valve: GC60ARV, LKUV

Air Blow Valve: GHAB

Check Valve: LKC

Double Sight Glass: SGD

Aseptic Sample Valve: 19

Sample Valves: 20, 32

G & S FIBERGLASS PRODUCTS

GRANTS PASS, OREGON

Meat Gondola: 111

G. A. F. CORPORATION

NEW YORK, NEW YORK

Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.

GAINESVILLE, GEORGIA

Open Eye Shackle: #1

Picking Shackle: GEP-SSS

Eviscerating Shackle: GEE- SSS-IE, GEE-SSS-IR

Combination Shackle: GEC-SSS

Cut-up Shackle: GEC-SSS-I

Select Sizing Scales: GNS-Flexure 1

Kidney Vacuum Machine: JHH-1 (For removing kidneys from backs)

Belt Conveyor: GS-SS-BC

Bird Halving Machine: BH-1

Bird Unloader: SW-BU-100

GARLAND CO.

KANSAS CITY, MISSOURI

Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK

Cutting Board: Sanidur

GARVEY CORPORATION

BLUE ANCHOR, NEW JERSEY

Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES

COLUMBUS, OHIO

Automatic Poultry Cut-up Machine: AJG-1

GASCOIGNES INDUSTRIES

MENTOR, OHIO

Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY

DENVER, COLORADO

Rubber Belt (Food Contact): GAOL544-004

Hose-Master Flex (Food Contact): Series 3510

GATEWAY PRODUCTS INC.

COVINGTON, KENTUCKY

Cutting Board: Plexiglas, Unshrunk

GAULIN CORPORATION

EVERETT, MASSACHUSETTS

Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.

WOODBURN, OREGON

Blancher: 1568, 87057D

Smokehouses: "MiniGem" CG380E,

"Mini-Gem" CGR-.-G, "Mini-Gem"

CGT-.-G, "Econo-Gem" CVT-.-E,

"Econo-Gem" CHT-.-E,

Designer-Gem" MVT-.-.

Pasta Blancher: 87057-..

Vibrating Conveyor: 87067

GEMINI BAKERY EQUIPMENT CO.

PHILADELPHIA, PENNSYLVANIA

Ovens (Gas or Electric):

Elektro-Dahlen: ....., 1000 L

Proffer (Electric):

Elektro-Dahlen: A-...., A-....-1

S/S Mixer: SP-...

Ovens: Electric 2000, 4000, 6000

Gas 2002, 4002, 6002

GENERAL CONVEYOR CO., INC.

LONG ISLAND CITY, NEW YORK

S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone

Producing): G25T8 (#982 Glass),

G15T8 (#982 Glass), G30T8 (#982

Glass), G8T5 (#982 Glass) Note:

These lamps must be used in

accordance with Part 7, Para.

7.16(b) of the Meat and Poultry

Inspection Manual.

GENERAL ELECTRIC CO.

CHICAGO HEIGHTS, ILLINOIS

Grill: CG-59

Convection Oven S/S Lined:

CN902CX339

GENERAL ELECTRIC CO.

LOS ANGELES, CALIFORNIA

Ultraviolet Lamps: G-25T8, G-30T8

Note: These lamps must be used in accordance with Part 7, Para.

7.16(b) of the Meat and Poultry Inspection Manual.

Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.

CAPE CORAL, FLORIDA

Platform Scale: 4512SS, 4518SS, 4524SS, 4535-12, 4535-18, 4535-24

Weight Indicator: 531

Stainless Steel Table (To be used with USDA accepted scale.)

Platform Scale: 4550-..., 540

GENERAL MACHINERY CORP.

SHEBOYGAN, WISCONSIN

Dicer (Cube-King): CK-312, CK-29, CK-12

Hydraulic Cuber: Hi-Speed

"Cannon" Slicer-Grinder: Mark 1

Hydraslice Cuber: 424

Hydraulic Slicer: Speed-O-Matic

Frozen Food Slicer: 5-16FF

Hydraflaker: FS-6, FS-10,

FS-10D, FS-10C, FS-10CH,

FS-12, FS-12D

Hydraslice Chipper: 8-24

Hydraslicer: STANDARD, R/F, V/F

Auto-load Conveyor: HF-405

Rotary Fresh Meat Dicer: RFMD

Conveyor: HF-405

Cheese Cutter: B-20-1A

Frozen Meat Breaker: "Superslicer" S/C

Sausage Slicer: "Multi-Slicer" M-24

Barrel Cheese Cutter: B-10-1

Frozen Meat Slicer MINIMAC

S/M Flaker: 1

TU-Way Cheese Portioner: C-1

Automatic Meat Tenderizer: 83

"Tenderit"

S/S Automatic Cheese Cutter: GMC

Champ

Hydraflaker: C/S-12, C/S-10C

GENERAL PACKAGING EQUIPMENT CO.

HOUSTON, TEXAS

Form and Seal Machine: 70VU, 80VU,

90VU (Must be supplied with an acceptable filler.)

Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.

CANTON, GEORGIA

Gizzard Splitter &amp; Peeler: Hill

210-B

GENERAL TIRE RUBBER COMPANY

NEWCOMERSTOWN, OHIO

Cutting Board: Boltaron ETM-R

Cutting Boards: Boltaron ETH-R

in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest Gold
64-251	5217-3117	Persimmon
64-252	5217-4817	Peach (Beige)
64-253	5217-5000	Melon
64-254	5217-6000	Pineapple
64-256	5217-5005	Pumpkin

GENTILE PACKAGING MACHINERY CO., INC.

DETROIT, MICHIGAN



Lasagna Filling & Packaging  
Machine: L6

GEYER, THE FILLER MACHINE COMPANY,  
INC., ROCKLEDGE, PHILADELPHIA, PA.  
Piston Filler: B

GRASSELLI GIORGIO  
REGGIO E, ITALY  
Ham Skinner: "Grasselli" 50A  
Automatic Skinner: "Grasselli"  
N520

GIRTON MFG. COMPANY.  
MILLVILLE, PENNSYLVANIA  
Kettle w/Agitator: PW-SC  
Loaf Browner: LB-1

GLADD INDUSTRIES INC.  
DETROIT, MICHIGAN  
Smokehouse/Ovens: BO-1T-G,  
BO-6T-G, BO-26T-G, BO-6T-S,  
BO-2T-G, BO-8T-G, BO-34T-G,  
BO-8T-S, BO-3T-G, BO-10T-G,  
BO-3T-S, BO-12T-S, BO-4T-G,  
BO-12T-G, BO-4T-S, BO-26T-S,  
(BO-.T-G) (BO-..T-G), (BO-.T-S),  
(BO-..T-S)  
Brine Chill Tunnels: BC-02000  
-CHC/B, BC-04000-PBB/A,  
BC-06000-WB/A, BC-05000-CHC/B,  
BC-06000-PBB/B, BC-04000-WB/A,  
BC-20000-PBB/A, BC-04000-PBB/B,  
BC-06000-WB/B, BC-12000-PBB/A,  
BC-10000-WB/A, BC-04000-WB/B,  
BC-06000-PBB/A, (BC-.....PBB/A),  
(BC-.....WB/A),  
(BC-.....CHC/B),  
(BC-.....PBB/B), (BC-.....WB/B)

GLASS INDUSTRIES, INC.  
FARMINGTON, MICHIGAN  
Oven: 2000

GLENDAL FOODS INC.  
DETROIT, MICHIGAN  
Spiral Slicer: 81

GLOBE EQUIPMENT  
COLUMBUS, OHIO  
Tender & Breast Sizer: TB-1  
Breader: BRC-001, BR-2400, FD-001  
Conveyor: CA-001, PTC-001  
Egg Dip: ED-001, BD-005  
Poultry Cutting Line: PCCL-001  
Wing Curring Machine: WC-001  
Inspection Conveyor with Continuous  
Belt Washer: IT-1  
Marinators: i & 2  
Poultry Breast Deboner: CFSB-1  
2-Tiered Belt Conveyor: IT-5  
3-Tiered Belt Conveyor: IT-5  
Single Drum Marinator with Drain  
Table: MARR-1  
Automatic Breader: VBS-1  
Trayed Product Conveyor: C-CO2  
2-Tiered Conveyor: C-LTB  
S/S Sifter: RS-1  
S/S Belt Conveyor: C-481  
Poultry Skinner: SK-1  
Thigh Deboning System, Chicken:  
CFSLT-2 (Deboner and Conveyor)  
Automatic Poultry Stripper: GNG-1  
Thigh Deboner, Chicken: CFS-LT-3

Poultry Breast Deboner: CFS-B2  
Leg, Thigh, Wing Deboner, Turkey:  
TKD-1  
Breast Deboner, Chicken: BFP-1

GLOBE INTERNATIONAL  
BUFFALO, NEW YORK  
Belt (Food Contact): White & Green,  
Hycar & Nitrite  
Belt (Food Contact): I.W.P.  
Interwoven, 3-Ply,  
IWP-3F-Teflon-Cream,  
IWP-3F-Teflon-Green  
Interwoven Polyester Carcass:  
IWP-Nitrite, PVC, Silicone,  
Teflon, IWP-3-FGP, IWP-3F-  
PVC/COS, IWP-8F-PVC  
Laminated Polyester Carcass:  
1002-D, 1003-D, 1004-D, 1005-D,  
1006-D, 5003  
Laminated Cotton Carcass: 1002,  
1003, 1003G, 1004, 1005, 1006,  
202, 203, 204, 205, 206, 602,  
603, 604, 605, 703, 703-TB, 704  
Woven Cotton Carcass: Kanry-Tex,  
Kanry-Tex-PVC/COS, SWC-Silicon,  
Kanry-Tex-FGP  
White PolyMate: 80 PVC/COS, 110  
PVC/COS, 1WP-3-F-PVC-COS White,  
Resist-a-Stain, Kanry-Tex-PVC/COS  
White Resist-a-Stain,  
Poly-Mate-80-PVC/COS,  
White-Resist-a-Stain,  
PolyMate-110-PVC/COS White,  
Resist-a-Stain  
Belt, White (Food Contact): 1WP-3  
FSXFS, 1WP-3 PVC/COS  
Belt (Packaged Product Only)  
Laminated Cotton Carcass: 403,  
404, 405, 406, 407, 408, 409,  
410, 411, 1804, 1805, 2303, 2304,  
2305, Glid-Top, VEE-Top,  
Kling-Top, Ruff-Top  
White Poly-Mate: 80 FSXFS (Belts  
with Cotton Carcasses must have  
edges sealed with acceptable  
compound)  
Belt (Food Contact): White  
Poly-Mate: COS Nitrite 90, 135  
Belt (Food Contact) Polyveyor: 50,  
75, 125  
Belts (Food Contact): Allveyor  
White COS/S 75, 90, 100, 120,  
Allveyor White CBS 90, 120  
Belt (Packaged Product only):  
"Poly Mate Rufftop"-White  
Belt (Food Contact): Green  
"Polymate" COS Nitrite 90, H-60,  
H-80, H-120, S-100, Tan Polymate  
COS Nitrite 135, Polymate Sheet  
Teflon Belt

GLOBE MACHINE COMPANY  
CANTON, GEORGIA  
Conveyor: DD-184  
Poultry Cut-up Saw: DD-186  
Poultry Shackle: DD-88  
Cone Debone Conveying System:  
GB-93085  
Dumping System: 6000  
Thigh and Drumstick Debone System:  
G-6400  
Neck Chiller, Single Drum: G-8000  
Giblet Chiller, Double: G-8200

GLOBE SLICING MACHINE COMPANY  
STAMFORD, CONNECTICUT  
Slicer: 720-S, 115-S, 215-S, 300-S,  
400-S, 820-S, 770-S, 585-S,  
500-S, 500-L, 725-S, 725-L,  
825-S, 825-L, 775S, 775-L  
Meat Chopper: 742, 752-S, 642-S,  
842-S, 852-S, 942-S, 952-S,  
956-S, 122-S, 242-S, 342-S, 122,  
242, 342  
Saws: 79S, 140S, 160S  
Chopper 422  
Scale: 435

GLOBUS LABORATORIES, INC.  
WHITE PLAINS, NEW YORK  
Vacuum Meat Tumblers: "Injectstar"  
MC-..  
"Inject Star" Pickle Injector:  
BI-13, BI-13B, BI-18, BI-25/71,  
BI-38, BI-135, BI-102  
"Inject Star" Meat Tumbler: HS-3/1,  
HS-5/1, HS-3/.., HS-5/..  
Tipping Lift: EL-3  
Meat Tumbler: "Inject Star" 190,  
"Inject Star" HS-2/.., "Inject  
Star" HS-6/.., "Inject Star"  
HSL-750  
Meat Bone Separator: "Inject Star"  
P-60-S, "Inject Star P-100-S  
Vacuum Tumbler: "Inject Star" HS-7  
Injector Star Vacuum Massage  
Unit: VMS-..  
Vacuum Tumbler: "Inject Star" 2600  
Multi Needle Injector: "Inject Star"  
BI-100, "Inject Star" BI-50/50,  
"Inject Star" BI-152  
Smokehouse: 800

G.N.C INC.  
COUNCIL BLUFFS, IOWA  
S/S C Hook Knife with Sterilizer:  
604C  
Hide Puller: 643  
S/S Tripe Scalders: 610  
S/S Lazy Susan: 1410  
S/S Packing Table: 1403  
Belt Conveyor: 680-1  
S/S Slat Moving Top Table: 1106  
Vat Dumper: 1500  
S/S Boning Table with Cutting  
Boards: 683-B  
Jaw Puller: 1765

GOODALL RUBBER COMPANY  
TRENTON, NEW JERSEY  
Belts (Food Contact) White: 2014-B,  
4066-B, B2073, B2075, B2173,  
B2174  
Tan: B2074, B2174  
Urethane, Chicken Deboning: 4507  
Belts (Food Contact) Food Mover PVC  
White, Tan, Green.  
Smooth, Cleated, Flanged and  
V-Guide ..COS, ...COS, ..CBS,  
...CBS  
Belts (Packaged Product Only) PVC  
"Carry All" Incline, White ..COS,  
...COS, ..CBS, ...CBS  
Sanitary Hose (direct food contact  
w/sanitary connections): N2499

GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA  
Tray Conveyor: TC-1212

B. F. GOODRICH COMPANY  
AKRON, OHIO

Belting (Food Contact):  
Hycar - Smooth Cover: White, Tan, Green, Black  
Fabric Series: SCP, AP-35, APT-35, PN 45, PNT 45  
Butyl - "Hot N Cold" Smooth Cover White  
Fabric Series: AP-35, APT-35  
Koroseal - Smooth Cover White, Tan  
Fabric Series: SCP, AP-35, APT-35  
Single Ply Solid Woven PVC  
Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F  
Chevron  
Belting (fully Packaged Product):  
"Gripper" Griptop - Reddish Brown  
"HYCAR" Tan Rubber (Belts with cotton carcasses must have edges sealed with acceptable compounds)  
Belt (Food Contact): DS828  
Belting (Food Contact): Hot & Cold Butyl  
Belting (Food Contract): Korowhite 90 Cleated Incline  
Korowhite 125 Cleated Incline  
Korothane 125 SMCXF  
Novitane FG, FG95A  
Belting (Food Contact): Ridge Top

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK  
Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.

AKRON, OHIO  
Plastic Tank

GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO  
Belting (Food Contact) Smooth  
White, Black, Tan, Green: Permalon  
Smooth Polyester: Polyester 2 or 3  
Ply White, Tan, White w/Blue  
Skim: Spectra  
White Cleated Permalon: Wingflex  
Belting (Packaged Product Only)  
White, Black, Tan, Green:  
Permalon Rough-Top  
Polyester: Polyester Rough-Top  
(Belts with cotton carcasses must have edges sealed with acceptable compound)  
Belt (Food Contact): SN-1304-A, SN-1304-C, SN-1304-A (Dual), SN-1304-C (Smooth), SN 1305  
Construction D, Dual, SN 1305  
Construction D, Smooth

GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA  
Tan Neoprene Corrugated Belt: (For fully packaged product and dry materials): SN-601

GORING KERR, INC.

TONAWANDA, NEW YORK  
Metal Detector - Conveyor:

"Saniline" 2  
Metal Detector (without conveyor):  
Tekmet HSU, MSU  
Metal Detector Search Head (For Packaged Product): Type II  
Tekmet  
Diverter Valves: 425, 426

GRACE MACHINERY COMPANY  
OAKLAND, CALIFORNIA

Mixer: J  
Food Pump: 803

W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA  
Bagging Table: 8063, 8021  
Loading Table: 8064  
Taped Bag Loader: 8048-A, 8055, 8056, 8074, 8057, 8096, 8086, 8096-A, 8155, 8165, 8177  
Hot Water Shrink Tunnel: 8152-1  
Pre-Dip Unit (Single Station): 8026-A  
Air Blast Conveyor: 6684-A-3, 4, 5  
Roller Conveyor: 8023  
Sealer-Cooler: 6345-B, 6345-A  
Nozzle: 8060, 8061, 8065, 8066  
Rotary Pack-Off Table: 6680  
Vacuum Pouch Machine: 6250-B  
Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-A, 6570-B, 2900, 6570-A, 6570-C, 6570-D, 6570-E, 106, 8152, 8152-1, 3072-B  
Boxing Station: 2950  
Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44  
Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-., AC8210-111, AC8210-112  
Bins: BA, 2959  
Bag Rack: RA, 8022  
Boning Conveyor: 2937  
Bone Conveyor: 2946  
Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA  
Boning Table: CD, 2940  
Cutting Table: 10051, 10054, 10133  
Shrink Tank, Ventilated: 6520-A  
Pre-Dip Tank: BB-2914-6  
Wrapping Machine: 2980  
Bag Loading Chute: 6659-A  
Sealer-Cooler: 6345-A, 3069-C  
Vacuumizing & Clipping Machine: 8100, 8101, 8102  
2-Station Taped Bag Loader: 8099  
Rotary Stacking & Bagging Table: 8098  
Slat Conveyor: 8097  
Vacuum Skin Packaging Machine: 8081  
Rotary Vacuum Chamber and Closing Machine: 8300, 8310  
Bag Loader: 8128, 8136, 8301  
"Cap-Kold" Package Chiller: 8127  
Fill Station: 8125  
Trough Conveyor: 8126  
Powered Bag Loader: 8124  
Belted Bag Loader: 8129  
Meat Loading Horn: 6675  
Automatic Infeed System: 8250  
Rotary Chamber Vacuum Packing

Machine: 8310-..  
Automatic Bag Loading Machine: 8302A-..  
Rotary Vacuum Chamber and Closing Machine: 8300B-..E and 8300-..  
Bag Loader: 8170  
Hot Water Shrink Tunnel: 3045  
Rotary Vacuum Chamber Closing Machine: 8300-., 8300B-., 8300B-..E, 8300B-..V, 8300-..E-I, 8300B-..CS

GRACO, INC.

FRANKLIN PARK, ILLINOIS  
Piston Pump: 954-073 "A"  
Pump and Metering System: 987-656  
S/S Barrel Pump: 946-964  
Air-Operated Valve (S/S)  
Lever-Operated Valve (S/S)  
Pump: 206-030  
"Monark" Sanitary Pump: 207-550  
Turkey Injector: 953-108  
Sanitary Pump: 954-073, 953-283, 952-793, 952-995  
S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK  
S/S Mixer: MA-7, M-..00

GRANT & MARSHALL, INC.

DUBLIN, OHIO  
Scales: 8600-1 Thru 8620-1, 8700-1 Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA  
"Packfoil Overlay Machine: Series 100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX  
Belts (Direct product contact):  
1E/S + 2 PU White, 1EF + 2 PU White, 2ES + PU White, 2 EF + 2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA  
Screw Conveyor: SC-....A  
Column Dumper: L-1

GREAT LAKES CORP.

CHICAGO, ILLINOIS  
Slicers: 1071, 264, 264VS, 367, 367VS, 1071-N, 1071N-1, 972-1, 1071N-1-PE, 1077, PEPR  
Sealer: 84., 81..  
Wrapping Machine: LW-500, 906....., 906GF....., 1016RR....., 1080....., 1006.....  
Accu-Slicer: 972  
"Dynachek" Checkweigher: 387932, Type DC-100  
Loaf Loader: L-71  
Shingling Conveyor: 1175  
Diverter: 775-2L, 775-3L  
Automatic Luncheon Loader: L-71-HS-60  
Slicer: SSPE 482  
Datachek Checkweigher: 387932 Type DC 200  
Hy Speed Stackrite Slicer: 1085-SS, 1085-SS-TL



GREERCO CORPORATION  
HUDSON, NEW HAMPSHIRE  
Homomixer: 2-1/2 HR

GRIFFITH LABORATORIES

ALSIP, ILLINOIS  
S/S Blender: G.../1  
S/S Table w/Scale: S3R  
Brine Pump: 7T, 8, 11, 437-1001-SS  
Mince Master: A, B, C  
Meat Silo Assembly: G-35  
Dual Shaft Blenders: G.../2  
Single Shaft Blender  
w/Blend-A-Matic System: G.../1/S,  
G.../2/S  
Steam Blender: G.../2/S.  
S/S Scales: S-2..., S-3...  
Pickle Injector: "Selo-Protecon"  
SPI..., SPI...-S  
Bone Press: "Selo-Protecon" SBP...  
Meat Tumbler: "Selo-Protecon"  
SMU...  
Vacuum Ham Press: "Selo-Protecon"  
SVP-20N  
Meat Tenderizer: "Selo-Protecon"  
PMT40  
Pickle Injector: "Selo-Protecon"  
SPI-440  
"Bulk Lift" Semi Bulk Containers:  
B/L NS-FG (For dry products  
only.)  
Bench Top Mince Master: GL-86

GRINNELL SUPPLY SALES CO.

PHILADELPHIA, PENNSYLVANIA  
Sanitary Butterfly Valve: Series  
8000

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS  
S/S Kettles, table top, steam  
jacketed, direct steam and self  
contained electric: TDC/2...  
S/S Kettle w/Agitator (Agitator  
removed daily for cleaning and  
inspection): INA..., INA...  
S/S Kettle, steam jacketed,  
tilting, with twin agitators:  
DN/TA..., DN/TA..., DTA/3...  
Agitators, mixing (applied to model  
N Kettles): TA..., TA..., RA...,  
RA..., NEM..., NEM..., DA/1...,  
DA/1..., DA/2..., DA/2...,  
INA/2..., INA/2...  
S/S Kettle, steam jacketed,  
w/planetary mixer: DPM..., DPM...  
Braising pan, tilt type: FPC...,  
HFP/1...  
Perforated baskets: I, II.  
S/S Tank, jacketed, top entering  
mixer: FVJ/TM..., FVJ/TM...  
S/S Tank, sloped bottom: OVS...,  
OVS...  
Cooker/Mixer: DTA/3...  
S/S Kettles, steam jacketed,  
tilting: D..., DT..., DN...,  
DN..., DL..., D2..., D2L...  
S/S Kettles, steam jacketed,  
Stationary, PT..., PT..., FT...,  
FT..., GT..., GT..., N..., N...,  
GPT  
S/S Kettles, steam jacketed, self  
contained, gas fired: AH/1...,

AH/1..., HH/2..., HH/3-...  
S/S Kettle, steam jacketed,  
self-contained, electric: EE...,  
AE/1...  
Ribbon Blender: NTRR500  
S/S Mixing Kettle: DNEM-150  
Continuous Scraped Wall Cooler  
with Incline Mixer: DRC-3672(A)  
Kettle: TDA/1-40  
S/S Kettle, Steam Jacketed,  
Self-Contained, Gas Fired:  
HH/4...  
Steam Jacketed Mixing Kettle:  
NVA/TA-250  
Cooktank: CKCT...  
Batch Casing Cooler: 48/36, 42/24  
Pump Fill Station: CKPF/2, CKPF  
S/S Kettle, steam jacketed,  
self-contained, electric,  
tilting: DEE/4...  
Vacuum Pressure Steam Jacketed  
Mixing Kettle: RA-20  
Steam Jacketed Mixing Kettle:  
RA(V)-300  
Braising Pan, Tilt Type: HFP/2-.

J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO  
"Pepp-A-Matic" Pepperoni  
Dispenser: FG1012001,  
FG1012001S, FG1012001-2,  
FG1012001-3, FG1012001-6,  
FG-1012001-4  
Sausage Quartering Machine:  
300-D-300  
Conveyor: 600-D-129  
Cheese Shredder & Applicator:  
200-D-100  
Cheese Conveyor Scale: 204-D-600  
Pendulum Slicer: FG101-2005  
2-Station Pendulum Slicer:  
FS-101-2005-2  
5-Station Pendulum Slicer:  
FG-101-2005-5  
Post Pendulum Slicer:  
FG-101-2005-1  
Ham Cutting Conveyor: D1008262  
"72" Slicer Applicator: 1272  
Paper Feed Machine: D1007130-A  
Slicer Applicator: 636  
Cheese Barrel Cuber: 600-2139  
Slitting Machine: 5000-3  
Slicer/Applicator: 1204  
Sauce Applicator: SA...  
Topping Applicator: AP...  
Flat Belt Conveyor: FB...  
Alignment Conveyor: AC...  
Round Segment Conveyor: RB...  
Sauce Applicator: SA...  
Topping Applicator: AP...  
Flat Belt Conveyor: FB...  
Alignment Conveyor: AC...  
Round Segment Conveyor: RB...  
Conveyor: LC...  
Slicer Applicator: SA-3517-2  
Conveyor: CC...  
Pendulum Slicer: FG-101-2005-2  
Slicer (Single Head): S/A...  
Slicer (Multi Head): S/A...  
Slicer (Single Head, Split):  
S/A...  
Slicer (Multi Head, Split):  
S/A...  
Paper Feed Conveyor: PFC...

GSE, INCORPORATED

FARMINGTON HILLS, MICHIGAN  
Platform Scale (w/Suitable stand):  
or floor mounted): 4430...,  
4440..., 4450...  
Platform Scale: 454.-S, 457.-S,  
458.-S

B. F. GUMP

BUFFALO, NEW YORK  
Bar-Nun Incline Pressure Sifter:  
CP-43

- H -

H & H MAINTENANCE

LAUREL, DELAWARE  
Gizzard Rework Station: GPR-4000

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE  
Neck Breaker: I, II

H & R FIBERGLASS, INC.

SOUTH CHICAGO HEIGHTS, ILLINOIS  
Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.

CHAMBLEE, GEORGIA  
Belts (Food Contact) (Smooth side  
for product contact): (PV-20,  
PG-20, FAB-5E, FAB-8E, FAB-12E,  
FNB-5E, FNB-8E, PUG-8NF-VAR-2,  
FNB-3P, FNB-2E, FAB-2E  
Belts (Packaged Product Only):  
FNI-2E, FNI-12E, PF-10 (Belts  
with cotton carcasses must have  
edges sealed with acceptable  
compound)  
Belts (Food Contact): FAW-5E,  
FAF-12E  
Belts (direct food contact):  
SNB-5EQ, HNB-5E, HNB-8E, HNB-12E,  
HNB-2E, XVT-952

HACKMAN-MKT, INC.

NORCROSS, GEORGIA  
Koltek Valve

HALL EQUIPMENT COMPANY

ALTO, GEORGIA  
Conveyors: FBA..., FBB...,  
FBVA..., FBVB..., HFBA...,  
HFBB..., HFBVA..., HFBVB...

HAMILTON KETTLES

CINCINNATI, OHIO  
Kettle w/Agitator: A  
Open Top Kettle (No Agitator) CW,  
A, B, C, SA, SB  
S/S Perforated Basket: BA  
Agitator Single Motion: SM-1, SM-2,  
SM-3  
Heat Exchanger: SC  
Plug Valve: 3, 4  
Double Motion Agitator: DM-US  
Triple Motion Agitator w/Welded  
Paddles: TA-1, 2, 3, 4  
Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS

BROOKLYN, NEW YORK  
S/S Roasting Machine 707

HAMJERN A/S

N 2301 HAMAR, NORWAY  
Cattle Hide Puller: 35  
Stripping Knife w/Sterilizer:  
"Hamjern" 10-4  
Lifting Support Boom: "Hamjern"  
10-  
Shank Lifter: "Hamjern" 10-1  
Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.

HOPKINS, MINNESOTA  
Meat Cutting Table: HF-122  
Conveyorized Boning Table: MLH-503  
Conveyor: MLH-502-A, 502-A

HANTOVER, INC.

KANSAS CITY, MISSOURI  
Tag Taster: Tag Fast II  
Tag Fastener Gun: Tag Fast III  
Offal Chill Basket: 17521  
S/S Curing Soaking Vat: 17551  
Round Nose Truck: 16951  
Galvanized Truck: 16976  
General Purpose Truck: 17002  
Utility Truck: 17251  
S/S Heavy Duty Meat Truck  
Galvanized Heavy Duty Meat Truck  
S/S Meat Truck: Cat. #16605  
Cattle Paunch Truck: 16902  
Rohwer Meat Filler: 21820  
Bottom Dump Bucket: 1340-X  
Screw Conveyor: 66  
Conveyor: 65  
Mold Truck: 226  
Batching Conveyor: 64  
Tables: 2000, 3200, 4400  
Sausage Cage: 1860  
Lazy Susan Tables: 5100  
Trucks: 17021, 16921, 16926,  
16932, 16938  
Offal Pan Truck: 17501  
Head Flush Cabinet: 19250  
Pan Truck: 7304  
Smokehouse Tray: 15537  
Smokehouse Trays (Nylon Coated):  
15600, 15603  
Smokehouse Truck: 15536  
Smokehouse Cage: 15535  
Perforated Cook Basket: 23431  
Cook Tank, Open Top: 23430  
Tripe Umbrella: 3636  
Wire Basket: 15513, 15515  
Wire Basket, Nylon Coated: 15514,  
15516  
Tripe Scalding: 36...  
Revolving Tripe Inspection Stand:  
19346  
Revolving Head Flushing Stand:  
4868, 4868-S  
Collapsible Sausage Cage: 15765,  
15765-S  
Special Smokehouse Tree: 15717,  
15717-S  
Ham and Bacon Tree: 15713,  
15713-S, 15703, 15703-S  
Head Inspection Rack: 19230  
Stationary Viscera Inspection  
Table: 19201  
Hog Viscera Inspection Table:  
19265, 66-VP (Sanitized with 180

F. water.)  
Revolving Head Flush Cabinet: 4868  
Ham and Bacon Truck: 17132  
Cook Truck: 11619  
Liver Truck: 17110  
Dump Bucket: 22050  
Shelf Trucks: 7281, 17360, 17361,  
17362, 17363, 17364, 17365,  
17366, 17367, 17368, 17380, 17385  
Loaf Chill Truck: 17536  
Head Work-up Table: 19220  
Pluck Table: 19215, 19213  
Cattle Paunch Table: 19278  
Loaf Rack: 15720  
Plastic Offal Tray: 17224  
S/S Boning Conveyor: 65-SSB  
S/S Molds: 30000 thru 30053  
S/S Loaf Pans: 30000-93  
Hog Scalding Tub: 50137  
Boning Tables: 2400, 3000  
Sausage Stuffing Table: 2500  
Sausage Hanging Truck: 15641  
Cattle Head Inspection Trucks:  
17040, 17401  
Gambreling Table: 19258  
Table: 66-VP  
S/S Slat Top Conveyor 66 SLT  
Liver Truck w/Drip Pan: 17107  
Tripe Washer & Cleaner: 57, 67,  
68, 88  
Tripe Defatter & Refiner: 555R,  
666R, 68R  
Washer Elevator: 475  
Refiner Elevator: 375  
Inspection Table: 1000  
Stripping Knife/with Sterilizer:  
"Hamjern" 10-4  
Lifting Support Boom: "Hamjern"  
10-  
Shank Lifter: "Hamjern" 10-1  
Hide/Pelt Puller: "Hamjern" HJ10  
Centrifugal Beef Foot Cleaner:  
76P, 777P, 87P  
Hoof Remover: "Deser"  
Turbovac Vacuum Packaging Machine:  
SB320, SB415, SB415H, SB500,  
SB500-11", SB800, SB1000,  
SB1000-11"  
Vacuum Stuffer: "OMET" TCS-300-HF  
Mini Smokehouses: "AFOS" 60 and 120  
Tender-Vac Tumbler: VT-..., VT-....  
Grease and Slime Removal Machine:  
"La Parmentiere" 56C, 66C

HAPMAN CONVEYOR COMPANY

KALAMAZOO, MICHIGAN  
Conveyor: P-300  
Helix Conveyor: 500

HARKNESS FOODS, INC.

RHODE ISLAND  
"Steen" Poultry Skinning Machine  
III  
Poultry Skinning Machine Feeder:  
11  
Poultry Thigh-Drumstick Deboner:  
147

WALTER HARNED COMPANY

WICHITA, KANSAS  
S/S Pickle Pump (for manual pumping  
operations): SS133EC, SS233EC,  
SS133EG, SS233EG  
Smokehouse: 300S, 400S

Low Voltage Electrical Stimulator:  
48 VAC

HARRISON HOUSE

FT. WAYNE, INDIANA  
Bagging & Pasta Table: 147  
Bagging & Sorting Table: 75  
Onion Bin: 91  
Onion Cutter: 92  
Poultry Bin: 38  
Table: 66

RUSSELL HARRINGTON CUTLERY, INC.

SOUTHBRIDGE, MASSACHUSETTS  
Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING

INC., KNOXVILLE, TENNESSEE  
Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA  
Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY

OAKLAND, CALIFORNIA  
Belt (Food Contact): (Food King)  
58-NOS, (Food King) 78-NOS, (Food  
King) 98 NOS, Sno-Tex, Sno-Tex  
Junior  
Belt (Fully Packaged Product): 3  
ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED

SCARBOROUGH, ONTARIO, CANADA  
Gravity Filler: T-85

HAYES MACHINE CO.

MARSHALL, MICHIGAN  
Cartoning Machine: CM-100C-S,  
515-B-...-S, 519, "518, Series B"

HAYON MANUFACTURING AND ENGINEERING

CORP., FRAMINGHAM, MASSACHUSETTS  
Pan Greaser: 6400, 6600, 6700

HAYSEN MFG. COMPANY

SHEBOYGAN, WISCONSIN  
Packaging Machine: Econ-O-Line  
Horizontal Form-Fill-Seal  
Packaging Machine: RT-110,  
RT-112, RT-113, RT-114, RT-118,  
RT-413, RT-414  
Vertical Form, Fill, & Seal  
Packaging Machine: A, B, C, CM,  
AP-16  
Vertical Form, Fill, and Seal  
Machine: 2&2, "Ultima" 7-...,  
12-..., 14-..., 22-..., 95-..., S.F.  
Wrapping Machine: 43-L  
Flex-Vac Pouch Packaging Machine:  
6-9-....  
Flex-Vac Rotary Pouch Packaging  
Machine: 6-7-..., 6-10-....  
Dataweigh Combination Weighing  
Systems: ADW-...-RW1-...,  
ADW-...-RW-....

HEAT & CONTROL, INC.

SAN FRANCISCO, CALIFORNIA  
Breaded Product Fryer: BPF  
Oil Heat Exchanger: HHXIA15  
Motorized Catch Box: MCB, DPF  
Electric Oven: 1R



Feed Conveyor: FC  
 Flour Applicator: BB-D  
 Wet Feeder: BB-WF  
 Batter Applicator: BB-B  
 Transfer Conveyor: BB-C  
 Heat Exchanger: HU, HAU  
 Multi-Purpose Oven: MPOB-.....,  
 MPOC-....., MPO-D-.....-2L  
 Multi-Purpose Ovens MPO-D-.....,  
 MPO-D-.....-E  
 Electric Multi-Purpose Oven:  
 MPOC....  
 Char-Broil Brander: CBBA-30  
 Continuous Oil Filter: CF-5112  
 Continuous Fryer: MPF-....  
 Two Zone Gas Fired Oven  
 MPO-d-.....-2z  
 Computerized Weighing Scale:  
 CCW-....-RLC-WP-T,  
 CCW-....-RLC-WP-S  
 S/S Computerized Weighing Scale:  
 "ISHIDA" CCW-S-2.....  
 Rotary Brander: RB-....  
 Breeding Machine: NB-..  
 Batter Machine: NBA-..  
 Former: NF  
 Multi-Purpose Oven: MPO-E....  
 Ishida Computer Combination Weigher:  
 CCW-4-.....  
 Breeding Machine: BD-3..  
 Batter Applicator: BA-3..  
 Weigher: LCW-11-WP

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO

Wrapping Unit: 110  
 Wrapping Table w/Film Dispenser:  
 HTP-...  
 Vertical Prima Wrapper: VPW-50,  
 VPW-60  
 Primal Wrapper: PW-36, PW-42  
 Wrapping Machine: 1-...., 6-....,  
 8-...., 9-....  
 Belt Sealer: 555, 560  
 S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN

Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS

Spiral Freezer: "Helix" 85  
 (Acceptance applies to the  
 conveyor only. Each installation  
 must be reviewed by the Equipment  
 Branch.)

HEINRICH FREY MASCHINENBAU GMBH

HERBRECHTINGEN/BREUNZ, WEST GERMANY

Continuous Vacuum Stuffer: "Konti"

B. HELLER & COMPANY

CHICAGO, ILLINOIS

Pneumatic-Automatic Nozzle:  
 Charsol C-10  
 "Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE

Filling Machine: DM-500, DM-60-CB,  
 DM-120  
 Filling Machine: MR-..., PMR-...,

EC-..., PMRD/75/42  
 Automatic Hog Carcass Splitter:  
 60..  
 Vacuum Can Sealer: SHV-40A

HEMA U. S. A. INC.

SANDY, UTAH

Feed Conveyor: FC-.....  
 Filling Machine: MPF-.....,  
 DRS-.....  
 Feeder Conveyor: FC-.....

HENNY PENNY CORPORATION

EATON, OHIO

Deep Fat Fryer: 500 PHT, 600 PHT  
 Breeding Machine: BM-110  
 Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE

Dumper: EZ-1006048  
 Column Dumper: SC-..... Hercules  
 Industries

GEBRUDER HERLITZ GMBH CO. KG

SOEST WESTFALEN, WEST GERMANY

Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY

Belts (Food Contact) White:  
 67-4076, 4080, 7-4801, 7-4071,  
 7-4097, 22-3016, 22-3021, Tan:  
 67-4075, 4078  
 Belts (Packaged Product Only):  
 7-4076

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80  
 Liquid Smoke Shower Cabinet:  
 TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA

Leg Holding Machine with  
 Sterilizer: 333

HILL AND SON, INC

BALL GROUND, GEORGIA

Poultry Thigh Deboner: M-1200,  
 M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON

Conveyor: SC-....  
 Piston Filler: SP-64, SP-128,  
 2P-64, 2P-128, 2P-156, 4P-08,  
 5P-03, 6P-02, .P-., .P-..  
 "U" Shaped Hopper with Agitator:  
 UHA-..  
 Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK

Poultry Sizer: SS-70, SS-70-..  
 Product Flow Diverter: MFDA..  
 Checkweigher AA-78, AA78-...,  
 AA78-PWP  
 Scale: HEC-85, PWP Product Flow  
 Diverter: MFDA2  
 Metal Detector (without conveyor):  
 MD

Metal Detector Search Head (for  
 packaged product only): MD-2  
 Netweigher/Checkweigher: HSNA-86

HOBART CORPORATION

TROY, OHIO

Band Saw: 5212, 5216, 5514,  
 5514-HS, 5614DU-HS, 5216-D,  
 5614TNU, 5614TNU-HS  
 Meat Saw: 5614 w S/S base  
 Belt Conveyor: BC-1813  
 Vertical Conveyor: SC-90-56,  
 SC-90-56A, SC-90-66  
 Loaf Conveyor: CB-0606  
 Blender: BL-20, BL-30G  
 Food Cutter: 8141, 8181-D  
 Grinder: 4046, 4056, 4146, 4152,  
 4156, 4166, 4256, 4632, 4732, 4812,  
 4822  
 Mixer: A-200-D, D-300-D, H-600-D,  
 L-800-D, M-802-U, M-802-UG,  
 V-1401-U, V-1401-UG, H-600-DT,  
 D-300-DT, A-200-DT, AS-200-D,  
 AS-200-DT, A-200-FD,  
 A-200-FDT, AS-200-FD, AS-200-FDT  
 Mixer/Grinder: 4266, 4346, 4352,  
 4246, 4356A, 4356J, 4246-S,  
 4246-HD  
 Mixer/Grinder/Chiller: 4356C  
 Vertical Cutter/Mixer: VCM-25, US,  
 VCM-40 US, VCM-130 US  
 Patty Machine: PM-60, PM-60-A  
 Rotary Meat Flaker: RF-15  
 Slicer: 1612, 1712  
 Tenderizer: 403-U  
 Larding Attachment: 21  
 Loaf Mold: 80  
 Wrapping Machine: FC, ESU  
 Wrap Station: W-3  
 S/S Scales: Standard 7000 Series  
 Scales: 402, 1733-P, 1733-SS, 3000,  
 7000, 1500 U, 1500 VU.  
 Scales (with Separate Table or  
 Stand): 1000, 1000S, 2000S,  
 1510U, 1510-2U, 1540U, 1520,  
 1541, 1800, 1840, 1850, 1860,  
 1841, 1870  
 Counter Beam Scale: 41-1000SP,  
 41-1050SP  
 Spring Dial Scale: 45-1000SP,  
 45-1050SP  
 Single Beam Scale: 45-3132-HOB-SP  
 Double Beam Scale:  
 41-3132-HOB-A21-SP  
 Full Capacity Beam Scale:  
 41-3132-HOB-H03-SP  
 Bone Dust Remover: ABR-1-U  
 Cutter/Mixer: HCM-300, HCM-450  
 Scale Counter Spring Dial: HOB-15  
 Saws-Slant: 5700D  
 Saws-Vertical: 5701D, 5801  
 Scale & Packaging System: 5000,  
 1865  
 Receiving Scale: 7900-..  
 Scale: 1871  
 Molder: 80A, 80  
 Refrigerator, Model Q.. S/S  
 Freezer, Model QF..S/S  
 Food Cutter: 8186-U, 84186-U  
 Scale/Printer: SP-80, SP-1500

WILLIAM HODGES & CO. / DIV. OF FALCON  
PRODUCTS, INC. ST. LOUIS MISSOURI

Modular Shelving Systems: "Post Master Plus" and "Stackmaster" (For packaged product only.)

HOEGGER ALPINA A.G.  
GOSSAU, SWITZERLAND

Alpina Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500  
Alpina Clipping Machine: DK-1060  
Automatic Vacuum Filler and Stuffer: KF-1100, KF-1070, KF-1140  
Alpina Vacuum Cutter: PBV-200-1110, PBV-330-1110, PBV-540-1110  
Piston Stuffer: "Alpina" EWF30-1150  
Continuous Vacuum Stuffer: KF 1071  
Vacuum Cutter Mixers: "Alpina" PBV 200-1110, PBV 330-1110, PBV 540-1110  
Cutter Mixers: "Alpina" PB 200-1150, PB 330-1150, PB 540-1150  
Double Clippers: DK-1061, DKF-15, DKF-18

HOLLEY EQUIPMENT COMPANY  
GAINESVILLE, GEORGIA

S/S Chill Tank: TD-84  
Cooked Poultry Parts Deboner: CWM-84  
Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.  
BOCA RATON, FLORIDA

Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORPORATION  
COUNTRYSIDE, ILLINOIS

Patty Machine: 745  
Vacuum Machine: CV-3H-S, CV-4B-S, CV-5-S, CV-4S-J, LVI, LVII Super, Minivacs, Minivac Tandem  
Conveyor: 611  
Grinder-Mixer: GMG, GMG-150, GMG-180, GMG-180A, GMG-175  
Patty Machines: Super 54, 400, 500, 500A, 580, Powerform 800, Powerform 840, 840-A, 200-U, HG-850, 2077  
Conveyor: 612  
Tenderizer: AMT-650, AMT-625, 625-A, 625-B, 675  
Meat Log Cutter: 369  
Speed Steak Machine: BA  
Power Core Conveyor: 845, 805  
Seasoning Injector: 660  
Hydraform: 670, 670-A  
"Cow Puncher" Scoring Conveyor: 837, 814, 535  
Cheese Spreader: CS...  
Patty Machine: 879, 880  
Loading Conveyor: 818  
Precision Bulker: 120  
Automatic Feed Grinder: 190  
Patty Machine: 8/65  
Piston Stuffer: 25S, 55S  
Vacuum Packaging Machine: CV-3C-S, CV-8CS

HOLLYWOOD PLASTICS, INC.  
LOS ANGELES CALIFORNIA

Tote Boxes: Types 1, 2, 3, 4, 5, 7

THE HOLMAN GROUP, INC.

SACO, MAINE

Fully Conveyorized Baker: 418HX

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA

Filling Machine w/o Agitator: DF-10, DF-20  
Agitator for Filler: DF-10, AD7-10/20  
Packaging Machine: CM-13  
Tray Sealing System: TR-2S

HOLTGREVEN SCALE & ELECTRONICS CORP.

FINDLAY, OHIO

S/S Low Profile Scale: 10,000#X1#LP

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA

S/S Dial Scales w/Dashpots (Platform with welded studs & wing nuts for easy removal): 28DS, 1000DS, 24DS, 5DA, 10DS, 20DS  
Dial Scales w/Dashpots: 5DC, 10DC, 20DC, 24DC, 28DC, 2000DC

HONSA TECHNOLOGIES, INC.

MOLINE, ILLINOIS

Ergonomic Rotary Knife Handle  
Attachment: HT0001 & 1A

HOOPER ENGINEERING COMPANY  
ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504, 1000, 505, 1500, 1501, 1600, 1000-B, 2500, 1000C, 1000D  
Vacuum Packaging Machine: 2600, 4000

HOOPER, INC.

ITASCA, ILLINOIS

Vacuum Packaging Machine: N-2500

HOOVER GROUP, INC.

BEATRICE, NEBRASKA

Tote Bulk Handling System: 260

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA

Flo Fill Filler: HB-...-DA, HF-...-DA, HA-...-DA

HORIZON ENGINEERING CO.

SPOKANE, WASHINGTON

Cortoner: FG-114

HOSHIZAKI AMERICA, INCL

PEACHTREE CITY, GA

Ice Machine: F-1101AU, F-1101AWU, F-1101ASU, F-441U

HOWE CORPORATION

CHICAGO, ILLINOIS

Ice Flaker (w/Storage Bin): 20-E  
Ice Flaker (Hanging): 30-EE  
Ice Makers: 10-E, 15-E  
Ice Flakers: ..E, ...E

S. HOWES COMPANY

SILVER CREEK, NEW YORK

Incline Screw Conveyor  
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY

XL Beam Scale (w/S/S Platform & a Stand): 5400-S, 5401-S, 5402-S  
Magna-Weight Bench Scale (w/S/S Platform & a Stand): 5600-1-S, 5700-1-S, 5800-1-S  
XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S  
XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S  
Magna-View, DPMV, Scale (w/S/S Platform & a Stand): 9300-1-S, 9400-1-S, 9500-1-S  
Magna-View, SPMV, Scale: 9600-1-S, 9700-1-S, 9800-1-S  
Mechano-Weight Scale (w/S/S Platform & a Stand): 5700-3-S, 5800-3-S

A. W. HUGHES COMPANY

BENSENVILLE, ILLINOIS

Aer-Vac Unit  
Convac Unit  
Rotoclaw: Mark II  
Rotoclawer: Mark III  
Rotoclaw Junior

HUGHES CO., INC.

COLUMBUS, WISCONSIN

Rotary Drum Blancher: 02585, 02586, 02587, 02867  
Auger Blancher: 80, 120, 160  
Oscillating Conveyor: 100  
Insulated Rotary Drum Blancher: 06104, 06109, 06114, 06179  
Insulated Rotary Blancher: 06-250  
Belt Cooler: 12-636  
Dewatering Shaker: 22  
Cooling Rinse Reel: 03-300, 03-200

HUNTINGTON INDUSTRIES

BETHRAYA, PENNSYLVANIA

Tray Maker Machine

HUSSMAN FOOD SERVICE

DES PERES, MISSOURI

Char Broiler: 800

HUSSMANN FOOD SERVICE COMPANY

ST. LOUIS, MISSOURI

Continuous Oven: CTX-Gemini

H-WORTH, INC.

SHEBOYGAN FALLS, WISCONSIN

Sausage Machine: 100

HYCOR CORPORATION

LAKE BLUFF, ILLINOIS

S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.

MILWAUKEE, WISCONSIN

Wizzard Drum Opener: F (Cut Outside the Chime)

HYTROL CONVEYOR COMPANY INC.

JONESBORO, ARKANSAS

Poultry Parts Conveyor: TR-78  
Conveyor TA-79-G



ICORE DIV./ACUREX CORP.

MOUNTAIN VIEW, CALIFORNIA

Checkweigher-Classifiers: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series  
Sorting Conveyor, Channelizer: CH  
Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series  
Checkweigher: Mark II, Mark IIA, Mark III  
Weightable/Conveyors: Frame 22, Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.

MONTREAL, QUEBEC, CANADA

Packaging Machine: SL...

ILAPAK, INC.

PENNDLE, PENNSYLVANIA

Wrapping Machines: JAGUAR, TARGA-40A, TARGA-50A, TARGA-60A, "PANDA"  
Vertical Form, Fill, and Seal Machines: "Vega" P, S, SP, HS

ILLINOIS CUSTOM EQUIPMENT CO.

CHICAGO, ILLINOIS

Cap and Clip Cutter: 350-1, 350-2  
Chub Cutter: CC-1, 11  
Automatic Stockinette Loader: SL-II

IMA INDUSTRIA MACCHINE

ITALY

Tortellini Machine: MGT 250, MGT..PL..., AA...  
Ravioli/Tortellini Machine: MGC..P/..., R/N....  
Sheeter/Kneader: SA..., CA...

INAUEN MASHINEN A.G.

HERISAU, SWITZERLAND

Vacuum Packaging Machines, Series VC\999: 01DK/01DKN, 03DK/03DKN, 04DK/04DKN, 07DK, 07DKB, 07DK/DKN, 06E  
Hot Water Shrink Tanks: 25.48E, 25.48D, 62.41, 85.47E, 85.47D  
Bag Loading System: VC 999  
Bag Dispenser: Series VC-999  
Vacuum Packaging Machine: 09

INDUSTRIAL DESIGN & MACHINE CO.

NORFOLK, VIRGINIA

Fat Measuring Tool: H-2622-R1  
Ham Circumference & Carcass Length Measuring Tool: H-2622-R2  
Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION

AIR PRODUCTS AND CHEMICALS, INC.

ALLENTOWN, PENNSYLVANIA

Freezer: "Cryo-Quick" GR-.....-PO

INDUSTRIAL INNOVATIONS, INC.

RENFREW, PENNSYLVANIA

Liver Dewatering System (Incline Conveyor, Dewatering Shaker, and Lazy Susan): APS-3

INDUSTRIAL KNITTING INC.

MONTREAL, QUEBEC, CANADA

Fully Automatic Netting Machine: 44  
Air Operated Meat Stuffing Machine: 1616

INDUSTRIAL MACHINE SERVICES

PLAINVIEW, TX

Down Hide Puller: 1125  
Head Hold Down: 1126  
Intestine Trimming & Splitting Machine: 1129  
Core Sampling Machine: 1131

INDUSTRIAL MARKETING INTERNATIONAL

SOUTH ORANGE, NEW JERSEY

Closing Machine: YR:SV

INDUSTRIAL METAL PRODUCTS CO. INC.

SAN BRUNO, CALIFORNIA

Vibrating Conveyor: 711

INDUSTRIAL PARK MACHINE & TOOL CO., INC., SOUTH CHICAGO, ILLINOIS

Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.

NIXA, MISSOURI

Automatic Turkey Basting Unit: 5T

INDU-TRONICS

GAINESVILLE, GEORGIA

Automatic Poultry Sizing Scale: SMS-SSL836, 200BB "Silverline", Silverline system "XL"

IN-LINE PACKAGING, INC.

FORT MYERS, FLORIDA

Preformed Tray Vacuum Packaging Machine: Gorvac-... (Series 10, 20, 40, 60, 80, 120, & 160)

INTEGRAL PROCESS SYSTEMS, INC.

PARK FOREST, ILLINOIS

Cryotransfer Freezer: 18-11, 24-11, 36-11, C....  
Nitrogen Freezer: ..2, ..3, ..4  
Cheese Applicator: C-24, C-36  
Sauce Applicator: S-24, S-38  
Shuttle Conveyor: 618, 624, 836, 848, SC..., SC..., SC....S  
Cryotransfer Freezer Tunnel: XB-..., C (Carbon Dioxide), CK (Liquid Nitrogen)  
Automatic Patty Collator-Shingler: IPS-SG02  
Conveyor: 2-30, C.T.  
CO2 Freezer: C-.....-1

INTERLAKE PACKAGING CORPORATION

RACINE, WISCONSIN

Clipper Machine: R73K4

INTERNATIONAL MARKETING

LINCOLN, NEBRASKA

"Dura Life" Plastic Drums: Sealable Plastic Head and Slipon Lid

INTERNATIONAL OFFICE APPLIANCES

NEW YORK, NEW YORK

Cyclone Meat Roll Tying Machine: TS25

"Dove" Meat Roll Tying Machine: DT1

INTERNATIONAL SALT COMPANY

CLARKS SUMMIT, PENNSYLVANIA

Brine Tank: Wood

Lixator: Sterling

Brinemaker "Sterling Brinopak": IS-....

Pur-O-Pak Brine Purification System: PP3000, PP6000, PP12,000  
Fiberglass Polyester Brine Tank: 81-060

INTRALOX, INC.

NEW ORLEANS, LOUISIANA

Belt (Food Contact) Plastic Open Hinge: KD10900  
Belting (Food Contact): Flat Top Intralox CD-1  
Belt (Food Contact) 1" Pitch Flush Grid: 10800, 10800 FLT  
Belt Open Area: 30000  
Plastic Belts (Food Contact): Plastic Open Hinge w/Side Guards: 10900SG  
Plastic Open Hinge w/Streamlined Flights: 10900 FLT  
Plastic Open Hinge w/Streamlined Flights and Side Guards: 10900 FLT/SG  
Flat Top Belt: CD-1-HD  
Belt (Food Contact) 1" Pitch Raised Rib: 10880  
Flat Top Belt (Food Contact): 800-FT  
Flighted Series: 800-FT/FLT  
Plastic Belt (Food Contact) - Open Hinge: 200-OH  
Flat Top: 300-FT  
1" Pitch Flush Grid: 100-FG  
1" Pitch Flush Grid w/Flights: 100-FG/FLT  
1" Pitch Flush Grid w/Sideguards: 100-FG/SG  
1" Pitch Flush Grid w/Flights and Sideguards: 100-FG/FLT/SG  
w/Raised Rib: 900-RR  
w/Flush Grid: 900-FG  
Flighted Modules: 900-FG/FLT  
Open Area: 500-OA  
1" Pitch Raised Rib: 100-RR  
Heavy Duty Open Hinge: 400-OH  
Heavy Duty Open Hinge w/Flights: 400-OH/FLT  
Heavy Duty Open Hinge w/Sideguards: 400-OH/SG  
Heavy Duty Open Hinge w/Flights and Sideguards: 400-OH/FLT/SG

IOWA BEEF PROCESSORS, INC.

DAKOTA CITY, NEBRASKA

Hide Stripper: D  
Edible Fat and Bone Cyclone: FBC-1

IRVINE COAST ROYALTIES, INC.

NORTH HOLLYWOOD, CALIFORNIA

Spiral Slicing Machine: 1025..

ISHIDA SCALE MANUFACTURING CO.

SAKYO-KU, KYOTO, JAPAN

Digital Platform Scales: MT-..W, MT-..W, MT-..SW

Digital Checkweighing Scale: MG-2500

ISLAND EQUIPMENT COMPANY

HIALEAH, FLORIDA

Bone Conveyor

ITC BREDDO DIVISION

**KANSAS CITY, KANSAS**

"Likwifier" Mixer. LOR-...,  
LOR-..., LOR-..., LOS-...,  
LOS-..., LOS-..., LORW-...,  
LORW-..., LORW-..., LOSW-...,  
LOSW-..., LOSW-....

**ITT ENGINEERED VALVES**

**LANCASTER, PENNSYLVANIA**

Diaphragm Valve: Series 4940-802-R2  
Sanitary Type Diaphragm Valve:  
...-4920-..., ...-4120-...,  
...-4930-..., ...-4130-...,  
...-4940-..., ...-4140-...,  
...-4770-..., ...-4170-...,  
...-4790-..., ...-4190-....

**LEN E. IVARSON INC.**

**MILWAUKEE, WISCONSIN**

"Schroder" Kombinator MKB  
04/1781400 w/pump KL05, UKB  
04/1781400 w/pump KL05  
Margarine Packaging Machine "Bock"  
FOB....  
"Benhil" Margarine Filling &  
Packaging Machine: 8345

- J -

**J & B SAUSAGE COMPANY, INC.**

**WAELDER, TEXAS**

S/S Meat Tumbler: VT-1000

**J AND R MANUFACTURING**

**MESQUITE, TEXAS**

"Oyler" Smoke Pit: SS-1, SS-2

**JABSCO PRODUCTS A UNIT OF ITT CORP.**

**COSTA MESA, CALIFORNIA**

Sanitary Pumps: Series 15010,  
15030, 15050, 15070, 15170  
Sanitary Positive Displacement  
Pumps: 25500, 25550, 25600,  
25650, 25750, 25800, 25850  
Sanitary Centrifugal Pumps: 701,  
702, 703

**JACCORD CORPORATION**

**ORCHARD PARK, NEW YORK**

Steak Cutter (Portion-Matic): 1070,  
1070-A  
Slicer (Instant-Matic): CKS  
Tenderizer (Tender-Matic): CA-100,  
E-80, E-90, CA-101, CA-102, H, J,  
E-93  
Skinning Machines: GG-35G, GG-50G,  
GG-45  
Vacuum Packaging Machine: VC999...,  
"Super Jumbo"  
Dicers: TA-84, TA-84S, TA-108S,  
Treif Junior  
Dicers: TA-108/3 and TA-108/4  
Dicer/Slicers: Piccolo II, DerBy,  
Sprint, Unimat 108, Unimat 108/2,  
CuBemat 120, CuBemat 144  
Injector Pokomat: P30/450, P8/270,  
P20/310, P10/300, P14/300  
Skinning Machines: GG-35P,  
GG-35PB, GG-50A  
Meat Slicer: TK-640, TK-920,  
TG-180, TG220  
Automatic Pickle Injector: PI-...,

PI-7, PI-9, PI-13, PI-16, PI-25,  
PI-40, PI-80

De-Rinding Machine: N-520  
Pork Chop Cutter: "Candia"  
Skinning Machine: EX45CP EX35CP,  
45PS

**JACOBSON MACHINE WORKS, INC.**

**MINNEAPOLIS, MINNESOTA**

Meat Crusher "Full Nelson"  
1-1614-B, 1-2214-B, 1-3414-B

**LUTETIA JAEGER, INC.**

**TAMPA, FLORIDA**

Vacuum Tumbler: 4  
S/S Vacuum Tumbler: 3  
S/S Vacuum Tumbler: 5, 6  
S/S Meat Loader: 2  
Injector Tenderizer: 3  
Tenderizer: 2T

**JAMAR CORPORATION**

**ELMHURST, ILLINOIS**

S/S Stuffing Horns: S, R, L, RB

**JAMM INDUSTRIES**

**CHICAGO, ILLINOIS**

S/S Wire Belt Conveyor: J-100,  
JD-200, JD-300, JT-400

**JAMES RIVER CORP.**

**KALAMAZOO, MICHIGAN**

Packaging Machine: "Minnie-Mite" IPC  
Bacon Cartoner: TUK-MK-2

**HARRY P. JANES**

**STOCKTON, CALIFORNIA**

Sanitary Type Valve: 32, 23

**JARVIS PRODUCTS CORPORATION**

**MIDDLETOWN, CONNECTICUT**

Vent Cutter: VC \*\*All Species\*\*  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or solution of 20 ppm  
residual chlorine at point of  
use.)  
Dehider w/Rear End Exhaust: JC-1  
Hydraulic Hock Cutter & Dehorner:  
25C, 26K  
Hydraulic Dehorner: 50-D  
Hydraulic Cutter;  
Hock/Dehorner/Loin Dropper: 30CL  
Hydraulic Beef and Hog Head  
Dropper: 3HD  
Dehider: Starcraft  
Air Scribe Saw: 600F, 600G  
Air MultiPurpose Saw: 700F, 700G  
Air Scribe & Loin Saw: 800F, 800G  
Air Saw: 900F, 1000F  
Hog Neck Breaker: 3300 HNB  
Pneumatic Hock Cutter: 400 HC  
Hock Cutter: HC-400, HC-500  
Electric Bone Saw: 4001, 4002  
Brisket Saw: 5 DM, MG-1  
Electric Dehider: DH-1, DH-2, DH-3,  
DH-4  
Hydraulic Carcass Splitting Saw:  
"Hydra-Splitter", OTT.  
Loin Dropper: 25CL  
Lung and Kidney Remover: LKE-1  
Jarvis "Buster" Band Saws:  
(Adequate sterilizing facilities

must be provided. This will  
include a hot water hose with an  
adequate supply of 180 F.  
water.): H080, S760

Sig Flying Knife (Not acceptable  
for trimming grubs)

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure

Bird Washer with Chlorinator:  
TC-100, C-100

Carcass Band Saw w/Water Flush and

Anti Drip Device: "Buster" III,  
IV, V (The water flush device does  
not preclude a suitable  
sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass

Stimulator: BV-80

Saw (one-piece blade): Wellsaw 404,  
424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe & Loin Saw: 800 FS

Hydraulic-Hog Brisket Saw: HBS-2,  
HBS-3

Pneumatic Poultry Neck or Leg

Cutter: CPE

Pneumatic Turkey Neck or Leg

Cutter: CPP

Tongue Bone Cutter: TBC

Dehider: Starcraft III

Hock Cutter: 500HC

Hog Brisket Saw: HBS-3

Sheep Brisket Shear: 423-3

Hog Splittin Saw (w/water flush and  
anti-drip device. This water  
flush does not preclude a suitable  
sterilizing system.): SK-1

Hydraulic Dehorner: 80G

Saw Sterilizing Box: ST-1

(Operation, cleaning, sanitation,  
and maintenance schedule will be  
furnished with each saw.)

**DONALD S. JARVIS, INC.**

**EDGEMONT, PENNSYLVANIA**

Scalder: H71-375

"HollyReynolds" Chill Vat: 160

**JASEC, INC.**

**ATTICA, INDIANA**

Electric Carcass Stimulator: ..AC,  
...AC, ..DC

**JAYSON DESIGNS, U.S.A.**

**ANAHEIM, CALIFORNIA**

Jayson Pie Machine: M/C Slimline

**J. D. EQUIPMENT COMPANY**

**DALLAS, TEXAS**

Cooker: CD-1, CD-2

Dip Tank: BT-1

**JENSEN ASSOCIATES INC.**

**RIVER VALE, NEW JERSEY**

Chicken Dolly



Cutting Board: Thermo-Plastic

JESCORP

BARRINGTON, ILLINOIS  
Belt Vac Jar Closer: 2014-4

JET SPRAY

WALTHAM, MASSACHUSETTS  
Refrigerated Dispenser: TJ3

JETNET CORPORATION

CARNEGIE, PENNSYLVANIA  
Applicator (Jettyer Netting):  
Hand CHL, Hand CHM, Hand CXHL,  
Pneumatic FF-1001-Type-CAL,  
Pneumatic FF-1001-Type-CXAL  
Net Loading Cartridge: S/S  
"NetMatic" Net Loader: F-4000

J-HAWK PLASTICS

LEAWOOD, KANSAS  
Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.

WINNIPEG, MANITOBA, CANADA  
Cattle Head Skinning Stanchion:  
JPH-2  
Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.

PLAINFIELD, WISCONSIN  
Horizontal Cheese Block Cutter:  
CJ-....

JONES & HUNT INC.

ORWIGSBURG, PENNSYLVANIA  
Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEGAN, ILLINOIS  
Band Saw (Packers): 19-A, 53-A,  
54-A  
Ribbon Blender: SRB-...  
Traveling Table Band Saw: 200S  
Stationary Table Band Saw: 190S  
Ham Tumbler: HT...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS  
Greer Battering Machine: FBA  
Greer Breeding Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS  
"CLASS" Water Spray Cabinet: 1020  
"CLASS" T-Bar Product Conveyor:  
1060  
"CLASS" Automatic Loader: 1080  
"CLASS" Belt Unloader Conveyor:  
1070  
"CLASS" Brine Deluge Cabinet:  
10340  
"CLASS" Coagulant Deluge Cabinet:  
1050  
"CLASS" Cook Cabinet: 1010  
Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY

SUFFERN, NEW YORK  
Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO  
Fibre Glass Tank, Acceptable for

brine & water storage.

JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE  
Fiberglass Storage Tank: 142  
(Acceptable for storing water or  
brine.)

JVR INDUSTRIES

BUFFALO, NEW YORK  
Vacuum Packaging Machine: CV-3CS,  
CV-8CS

- K -

K-TRON, INC.

SCOTTSDALE, ARIZONA  
S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS  
Foil Crimper: HCT-802, HCT-801,  
HCT-803  
Foil Container Closing Press:  
ACM400  
"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES

WYCOMBE, PENNSYLVANIA  
Stand and Mounting Bracket: 100  
Link Conveyor: 110  
Stuffing Table: 120

KAMFLEX CORPORATION

CAROL STREAM, ILLINOIS  
Conveyor: 700-...., 700A-....,  
702-...., 703-....,  
704-...., 705-...., 715-....  
810-...., 811  
S/S Conveyor: 732-...., 733-....,  
734-....  
Boning Conveyor: 771  
Walking Beam Conveyor: 781  
S/S Wire Belt Conveyor: 731-....  
Lazy Susan Turntable: 901-....  
S/S Multi-Level, Packoff  
Turntable/Conveyor System:  
905-....  
Metal Detector Conveyor: 791-....  
Metal Detector: 510-...., 520-....  
Metal Detector Conveyor: 516-....,  
526-....  
Vertical Belt Conveyor: 751-....

KANAFLEX

COMPTON, CALIFORNIA  
Clear Hose: Series 200SFG, 210HFG  
Hose: 290 FG

KARRES GMBH AND COMPANY KG.

STUTTGART, WEST GERMANY  
S/S Smokehouse: U2800/1, U2800/2,  
U2800/3, U2800/4, 1600

THE KARTRIDG PAK CO.

DAVENPORT, IOWA  
Packaging Machine (Chub): 40, 41,  
33, 34, 36, 37, 38-1, 39, 42-1,  
42-2, 50, 43, 44-3  
KP Vacuum Bagger: 306-2, 306-3  
Vacuum Deaerator: 201-1  
Weiner Stripper: 302-2, 302-3

Kartridg Pak Deboner: 312-1  
Meat Chiller: 312-1-C  
Meat Stuffing Pump: 313-1, 313-2  
Compensating Cylinder: KS  
Deboner: 318-1, 318-2, 318-3  
Continuous Anyl-Ray Fat Analyzer  
M-401

Deboner: 318-2B (To Be Used in  
conjunction with Bone Press:  
312-1.)  
Packaging Machine, Chub: 38-2  
Meat Sample Compactor: 316-S1  
"AnyL-Ray" X-Ray Fat Analyzer:  
M-201, 316-3  
Mechanical Deboning Machine:  
318-2A, 318-2., 318-2.., 318-3.,  
318-3.., 318-23., 318-23..  
AnyL-Ray Fat Analyzer: 316-4A  
Pump Feeder: 318-P  
Portable Fat Analyzer (Par): 322-1  
Tortilla Folder: 323-1  
Continuous Anyl-Ray Fat Analyzer:  
M-401-..  
Chub Packaging Machine: 44

KASON CORPORATION

LINDON, NEW JERSEY  
Vibroscreen: K-30-1-SS, K-...-SS

HENRY B. KATZ ASSOCIATES

SHORT HILLS, NEW JERSEY  
Automatic Giblett Wrapping Machine:  
K-Wrapper

KEATING OF CHICAGO

CHICAGO, ILLINOIS  
Deep Fat Fryer w/S/S Cabinet:  
TS-14, -18, -20, -24  
"Wimco" Oven w/S/S Interior &  
Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY

CHICAGO, ILLINOIS  
Mixer: Titan-238 (Paddle must be  
removed daily unless solidly  
welded to shaft.)  
Cooker: Jourdan (Equipped with S/S  
pipe and sanitary pump which can  
be readily disassembled for  
cleaning.)  
Shoulder Knife: 458  
S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN  
Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA  
Mill, Betagrind: BG34-SS  
(Dry Product Use Only)

KELLEY-PERRY, INCORPORATED

HOUSTON, TEXAS  
Conveyors: I.C.S. 12-18, I.C.S.  
12-14  
Vibratory Hopper: F.T.O.S.  
Incline Conveyors: ICS-...  
(12"-14") and (12"-18")  
Weighing System: 28-4536

KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN  
Boning System: "Been-A-Matic" 001

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN,  
C14E, C14ENKENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200  
Poultry Gizzard Peelers: Series  
K-...  
Poultry Cutter: KCC-100, KCC-200  
Poultry Gizzard Peelers: Series  
K-...  
Poultry Killing Machine: RajahKENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130,  
KM-160  
Beef Splitting Saw: KM-75, KM-151,  
KM-203, 200  
Beef Brisket Saw: KM-153, KM-500  
Hog Brisket Saw: AHB, EHB  
Dehorning Saw: KM-650, AD  
Breaking Saw: 600, Colt  
Ham/Shoulder Marking Saw: 149, AM  
Combination Ham & Shoulder &  
Scribe Saw: AC  
"Pace-Setter" Brisket Saw: 500  
Primal Cut Saw: APC, 77,  
"Superspeed"  
Carcass Band Saw: Bandmaster,  
"Bandmaster" III (Adequate  
sanitizing facilities must be  
provided. This will include 180  
F. water.)  
Beef Leg Cutt-Off Saw, AL  
Dehorner: Hydro-Clipper II,  
Hydro-Clipper I  
Carcass Band Saw: BANDMASTER II  
(Adequate sanitizing facilities  
must be provided. This will  
include 180 degrees F. water.)  
Saws: SC-...  
Hydro-Clipper Leg Shear: HL-1  
Dehider: Turbo II  
Hock Cutter: KM HC-III, KM HC-IV  
Carcass Band Saw: "Bandmaster" IV  
(Adequate sanitizing facilities  
must be provided. This will  
include 180 deg. F. water.)KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY

Oven: A

KERCO COMPANY, INC.

ST. LOUIS, MISSOURI

Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG

WEST GERMANY

Smokehouses: KBS700EL, CS700EL,  
CS1...EL, 1...EL, U2.../.,  
US2.../.KERR SA.

SWITZERLAND

Belts (Food Contact): F5, F10,

F20, F22, F30, P6, P10, W20, W30  
Belts (Packaged Product): R10,  
R18, R20, S10, L10D, L20DKEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON

Scalper: 17A64  
Air Cleaner: 2B68  
Dewatering Shaker: 1411KEY LABORATORIES, INC.

LARGO, FLORIDA

Polypave Drum Mixer: PT600FG  
Poly Tub Mixer: SS550FG  
Polymaid Mixer: SS-350-FGKEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON

Deicer Shaker: 403131  
ISO-FLO Dewatering Shaker: 403916,  
403917  
Feed Shaker: 405430, 405470  
Vari-Feeder: 405440  
Shaker Assembly: 407443 "Iso-Flo"  
Breeder Feed Shaker: 407432  
"Iso-Flo"  
Cluster Breaker: 4072--  
Varifeeder: 4087-- (For processing  
vegetable products only.)  
Alignment Shaker: "ISO-FLO"KEYSTONE VALVE

HOUSTON, TEXAS

4" Butterfly Valve: 99-S w/pipe  
spreaderKILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY

"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS

Conveyors: BCE-...., BCH-....  
Conveyors W/Cutting Board:  
CEH-CB-....  
Lazy Susan: LS-...  
Conveyor: OC-....  
Boning Table: BC-....  
Stationary Boning Table: SSSBT  
Trimming Table: SSTT  
Double Station Boning Table:  
SSDSBT  
Head Work and Trim Table: SSHWT  
Ham Pump Table: SSHPT  
Head Flush Cabinet: SSHFC  
Pluck and Gullet Trim Table:  
SSSPGTT, SSDPGTT  
Revolving Head Flush Cabinet:  
SSRHFS  
Tripe Washer: SSUTW  
Patty Packing Table: SSPPT  
Stuffing Table: SSTT  
Head Inspection Stand: SSHIS  
S/S Screw Conveyor: SSSC-..  
Meat Pump: SSMP  
Tamale Machine: SSTM  
Receiving Table: GRT-....  
Conveyors, PRCC-....  
High Lift Dumper: HL-D..  
Vertical Lift Dumper: VL..  
Pivot Dumper: DP-V-C..  
Mixer/Blender: SCB-....KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN

Sanitary Pressure & Level Sensing  
System Model: "Acrasensor" IIK. INTERNATIONAL MARKETING

MADISON, WISCONSIN

Meat Ball Patty Former: S-102  
Meat Ball Former: CF-15, CF-17,  
S-101KIS EQUIPMENT COMPANY, INC.

DURHAM, NORTH CAROLINA

Metal Detector Rejection Conveyor:  
MDC-U1  
Metal Detection Conveyor: MDC-U2KLAUS INDUSTRIES

MT. PLEASANT, TEXAS

Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK

Fresh Meat Container: "Tender  
Tainer" 001/83KLIKLOK CORPORATION

ATLANTA, GEORGIA

"Captain C" Packaging Machine:  
HS-.....  
"Captain D" Packaging Machine:  
HS-.....  
"Captain G" Packaging Machine:  
HS-.....  
"Captain H" Packaging Machine:  
HS-.....  
"Captain S" Packaging Machine:  
HS-1.....  
"Captain K" Packaging Machine  
Horizontal End Load  
Cartoning Machine: Magnum HMS  
Tri-Seal Carton Closer: PF-...  
Product Weighing/Dispensing Machine:  
"Enterprise"  
Carton Closing Machine: TRISTAR-...KM ASSOCIATES

ROSSVILLE, IN

Screw Conveyor: SC-....A, AP-302  
Column Dumper: L-1K-M CRYOGENICS, INC.

HOUSTON, TEXAS

Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA

Hog Head Brush: 1B/2, 2B/L

Mixing Vat: 1800-E  
S/S Curing Vat: 523629  
Continuous Smokehouse:  
KSI-C-.....  
"LASKA" Cutter: MK-....-S  
K.S.I. Screw Conveyors: D4444,  
D4445  
Liquid Smoke Applicator:  
KSI-7500-1  
Brine Chill Unit: KSI-7500-5,  
BC-1R-..., BC-2R-...  
Unloading Table: KSI-7500-7  
Tempering Duct: KSIC-7500-2  
Pre-Chill Cabinet: KSIC-7500-4  
Dry Sausage Oven: DSO-G-...,  
DSO-S-..



Conveyor D-4902  
 Ham Boning System--consisting of  
 the following: Conveyor: A1-1248;  
 Conveyor: A1-1305, Ham Fat Trim  
 Table: A1-1312, Whole Ham  
 Conveyor: A1-1244, Ham Feeding  
 Conveyor: A1-1288, Vat Dumper:  
 A1-1255, Combo Dumper: D-5559,  
 Main Boning Conveyor: AO-454,  
 Smokehouses: BPO-.RG..., BPO-.RS..  
 Hog Neck Washer: KSI/SKF  
 S/S Pickle Injector: H-102  
 Electronic Fat Measuring Device:  
 "FAT O METER" FOM  
 Brine Chill Test Unit: BC-1R  
 S/S Tables: A4-635, A4-636  
 Carcass Vacuum System: KSI  
 Buggy Dumper: D-5000  
 Automatic Pickle Injector:  
 FGM....

**KOACH ENGINEERING, INC.**

LOS ANGELES, CALIFORNIA

Cryogenic Immersion Freezer:  
 CIF-3..  
 CO2 Freezing Tunnel: COFT-12-...3,  
 COFT-20-...3  
 Post Cooling Tunnel: PCT-12-...3,  
 PCT-20-...  
 Nitrogen Spray Freezing Tunnel:  
 NSFT-12-...3, NSFT-20-...3,  
 NSFT-12-...3, NSFT-20-...3

**KOBROWSKI MACHINERY COMPANY**

CHICAGO, ILLINOIS

Presto Dicer (Beilhack): A-84

**KOCH SUPPLIES INC.**

KANSAS CITY, MISSOURI

(Self-Feeding) Grinder: K-56  
 Cutting Table  
 Viscera Table  
 K-Frame Tables: (Galvanized Frame):  
 01-14-..., 0-120-..  
 K-Frame Tables (S/S Frame):  
 01-27-99, 01-28-..  
 Packaging Machine "Multivac": AG-6,  
 AG-8, AG-80, AG-800, A-300,  
 A-400, AB-100, M-8..., M-8...D,  
 M-72, R-7..., R-5..., R-80  
 Gate Conveyor: 26 24 20  
 "InjectOMat" Pickle Injector:  
 12351, 12350, 12352, 12354, 12375  
 Product Packing Table: 01-17-31  
 Boning & Trimming Table:  
 (Galvanized Frame): 01-14-...,  
 01-20-..  
 Ham Pumping Table: (Galvanized  
 Frame): 01-14-58  
 Ham Pumping Table (S/S Frame):  
 01-28-45  
 Sausage Stuffing Table: (Galvanized  
 Frame): 01-14-..., 01-20-..  
 Sausage Stuffing Table (S/S Frame):  
 01-28-..  
 Boning Table W/Back Splash:  
 01-17-..  
 Utility & Wrap Table: (Galvanized  
 Frame): 01-14-..., 0120..  
 Utility & Wrap Table (S/S Frame):

01-28-..  
 Trimming Table: (Galvanized Frame):  
 01-14-..., 01-20-..  
 Trimming Table (S/S Frame):  
 01-28-..  
 Sausage Bucket: 01-12-..  
 Scale Conveyor: 26 26 00  
 Belt Conveyor: 26 26 65  
 Horizontal Product Conveyor: 26 27  
 75  
 Overhead Bone Conveyor: 26 27 70  
 S/S Meat Truck: 01-17-03  
 Meat Truck (Hot Dipped Galvanized):  
 01-14-..  
 Sealing Machine (Multivac): AG-4,  
 B-6, BG-6, R-67, R-70  
 Fat Control (Digital): Honeywell  
 Alpina Cutter: KA-175, KA-275,  
 KA-440, KA-660  
 Portable Cook Tank: SP-18424  
 Worm Screw Conveyor: 28 26 30  
 Honeywell DFC Console: 29 04 00  
 Durasan Cutting Boards: 01-14-...,  
 01-17-..  
 Koch Dicers: 28 30 00, 28 60 00  
 Treif Dicers: 21 01 44, 21 01 08  
 Portable Inclined Belt Conveyors:  
 26 28 50, 26 29 00  
 Triple Track Broiler: 22 30 00  
 Inclined Belt Conveyor: 26 29 50  
 Head Flushing Cabinet: 10 00 74, 10  
 00 75, 10 00 76, 10 00 77, 10 00  
 78, 10 00 79  
 Smokehouse Trucks & Cages: 2928,  
 2929, 2925, 24537, 24538  
 Dropped Meat Wash Stand: 011136  
 Umbrella Tripe Washer: 10 03 57, 10  
 03 58  
 Pluck & Gullet Tables: 10 01 27, 10  
 01 28, 10 01 29  
 Viscera Separating Table: 10 06 89  
 Beef Paunch Working Table: 10 03  
 76  
 Hog Head Holder: 10 01 01  
 Paunch Truck: 10 00 72, 10 00 69  
 Head Inspection Stands: 10 00 84,  
 10 00 86, 10 00 87, 10 00 88  
 Fat Receiver & Washer: 10 06 99  
 Hog Scalding Vats: 10 02 29, 10 02  
 30, 10 02 31, 10 02 35, 10 02 36  
 Head Inspection & Work Truck: 10 07  
 00, 10 07 01  
 Tripe Scalders: 10 03 59, 10 03 60,  
 10 03 62  
 Head Working and Trimming Table: 10  
 02 93  
 Offal Truck: 10 01 05  
 Loin Rack Truck: 0120..., 0114...,  
 0119..  
 Nesting Smokehouse Truck: 32921  
 Cattle Head Loops: 10 00 91, 10 00  
 93  
 Head Inspection Truck: 10 02 97, 10  
 02 98, 10 02 99  
 Revolving Tripe Ring: 10 03 68  
 Hog Viscera Inspection Table: 10 00  
 96, 10 00 99  
 Moving Top Hog Inspection Table: 10  
 07 02 (sanitized with 180 F.  
 water.)

Truck Smokehouses: 32 00 01, 32 00  
 02, 32 00 03, 32 00 45, 32-01-55,  
 32-01-57  
 S/S Curing Tanks: 01-12-...,  
 01-16-..  
 Hide Puller: 10 02 80  
 Koch Control Plus Weight Control:  
 21 40 00  
 "Maja" Pork Skinner: SKS350,  
 SKJ500, VAZ500, VAZ502, VBA505  
 Revolving Head Wash Cabinet: 10 02  
 88  
 Primal Cut Wrapping & Bagging  
 Station: 21 01 01  
 Frey Electro-Hydraulic Stuffer: 24  
 53 30, 24 53 70  
 S/S Lazy Susan Tables: 26 22 50, 26  
 22 60, 26 22 70, 26 23 50, 26 23  
 60, 26 23 70, 26 28 25  
 "Multivac" Sealing Machines: AGW,  
 AGV, AG-5, B-7  
 S/S Cook Vets: 01-20-..  
 Vacuum Ham Tumbler: 24000  
 S/S Boning Table: 26 28 00  
 "Grand Prize" Smokehouses: 32 01  
 42, 32 01 43, 32 01 44, 32 01 45  
 "Palmia" Grinders: KP-250, KP-300,  
 KP-400  
 Ham Pump: 011227  
 "KochFarpa" Stuffer: KF-50, KF-100,  
 KF-150, KF-30  
 "Koch" S/S Cutter KS-20, KS-30,  
 KS-40, KS-75, KS-125  
 Low Voltage Electric Carcass  
 Stimulator: 150LV  
 Vacuum Tumbler: 478000  
 Steam Cabinet: 311141  
 Smokehouse: KL-....  
 Stuffer: "KS" P6-..  
 Automatic Chopper Mixer  
 Emulsifier: SELO-KS FD-9  
 Vacuum Tumbler: 478100  
 Pickle Injector: "Injectomat"  
 KR-..  
 Chub Cutter: KLC  
 Emulsifier: KS-....  
 "Koch" S/S Cutter: KS-200  
 Frey Electro-Hydraulic Stuffer:  
 Frey..  
 "Multivac" Sealing Machine: AG-500,  
 AG-900  
 White Tub: 01-07-07  
 Blue Tub: 01-46-34  
 S/S Dump Buggy: 01-45-28, 01-45-29  
 Packaging Machine: "Multivac  
 A-200"  
 White Tub: 01-07  
 Blue Tub: 01-46-34  
 Automatic Pickle Injector: PI.,  
 PI.; "Guenther" PI-..., PI-....  
 Stuffer: "Koch-Fatosa" KF-50,  
 KF-100, KF-150, KF-30  
 S/S Smokehouse: "Grand Prize" 32 02  
 70, 32 02 71, 32 02 72, 32 02 73  
 Vacuum Chamber Packaging Machine:  
 B860  
 Continuous Vacuum Stuffer: KVF...  
 S/S Continuous Vacuum Stuffer: "Koch  
 Konti" 24300  
 Casing Applier: KVF

Manual String Linker: LS-74/EP  
Automatic String Linker: LS/86/EPA  
Hide Puller: "Pullmaster" PM-100,  
PM-200  
Hide Puller: "Vealpuller" VP-100,  
VP-200

KOL-FLO CORPORATION  
BAYONNE, NEW JERSEY  
Liquid Cooler: DWC-10

KONTRO COMPANY INC.  
ORANGE, MASSACHUSETTS  
Paddle Pump: PAC 60/S, PAS 60/S  
Sine Pump: SPS-....

KOPPENS INDUSTRIES, INC.  
STONE MOUNTAIN, GEORGIA  
Conveyor: EC  
Transport Conveyor: TG  
Shuttle Conveyor: SCB.00-.00,  
SCB.00-.00  
Mixer: MK-....  
Conveyor: EC-...., EC-....  
Transport Conveyor: TG-..../....,  
TG-..../....  
Shuttle Conveyor: SCB-..../....,  
SCB-..../....  
Deep Fat Fryer: BR-..../....,  
BR-..../...., BR-..../....,  
BRS-..../...., BRS-..../....,  
BRS-..../....  
Conveyor: KTIG 5000/600  
Preduster/Breeder Machine: PRM 400  
MEG, PRM-....MEG  
Hot Air Oven: HLT-....-....

KOPPENS MACHINEFABRIEK B.V.  
BAKEL, HOLLAND  
Automatic Batter & Breeding  
Machine: EPR...  
Croquette Machine: CR-400  
Deep Fat Fryer: BR-S  
Patty Machine: VM-...  
Pre-Dusting/Flour Machine: PRM-900  
Shuttle Conveyor: SCB-900/600,  
SCB-1200/900

KOSSUTH FABRICATORS, INC.  
ALGONA, IOWA  
Conveyor: KF-200  
Belt Conveyor: KF-400

GUNTER KRUSE PACKAGING, INC.  
OWNERS GROVE, ILLINOIS  
"Swissvac" Vacuum & Sealing  
Machine: Superjumbo 900.  
Sealing Machine: 500, 550  
Vac-Pak Machines: Transmatic 600,  
610, Tandem 650  
Sealing Machine: DUO-410  
Vacuum & Sealing Machine Swissvac:  
Major Vertical 560  
Vacuum Packaging Machine: "Krusvac"  
GK-2

K-TRON CORPORATION  
PITMAN, NEW JERSEY  
Weigh-Belt Feeder: W300-S

KUHL CORPORATION  
FLEMINGTON, NEW JERSEY  
S/S Washer: BPSW-600  
S/S Dryer: H1-PB-1000

Scalder: SS 36 SSF  
Overhead Conveyance Washer:  
EHPCW1200 OHC

KUHLMAN, INC.  
MENOMONEE FALLS, WISCONSIN  
Cheese Cuber-Grater: 2-10  
Cheese Depositer: 26-...  
Meat Applicator 25-28  
Sauce Applicator: 24-36

T. W. KUTTER, INC.  
AVON, MASSACHUSETTS  
Kramer-Grebe "Cut-Mix" Cutter:  
W/S/S Bowl: CM-..., VSM-...  
Autovac Packaging Machine: Quick  
Automatic, Quick Duo, Junior I,  
Variant III, Variant IV, Variant  
V, Variant ST  
"Pylon" Truck Dumper: 119 (to be  
used with trucks equipped with  
antidrip devices)  
Angle Grinders: 197, 198  
S/S Carts: CV-400, CV-600  
"Tiromat" Vacuum Packaging Machine:  
CS-....  
"Fessman" S/S Smokehouse: T-3000,  
T-6000  
S/S Smokehouse Truck: CV-ST  
"Fessman" Continuous Frank Unit:  
T-4000  
Fill Clip Machine: FCA-S  
"Poly Clip" Packaging Machines:  
SfC-....  
Poly Clip Machines: DCA, DCA-U,  
DCD, DCH, FCA, SCA, SCD, SCH  
Linker & Stuffer: VA, Vf-325  
Continuous Stuffer: Vf-350  
Continuous Vacuum Stuffer: Vf-20,  
Vf-16, Vf-12  
Metal Detector: SMD, PMB  
"Tiromat" Vacuum Packaging  
Machine: CSVA430L (Gas  
Injection)  
Automatic Ham Filler: TWC-H3-...  
Multineedle Injector: Hydra-BL-...,  
Hydra-BI-...  
Elevator: "Omega" 750  
Vacuum Tumbler: PRT-...  
Crushing Mill: "Molistic" 750  
Piston Stuffer: FA-30, F-30S  
Smokehouse: T-7000  
Transfer Clip Automat: TCA  
Continuous Vacuum Filler: VF-10  
Portioning and Linking Machine:  
PA-30-4, PAL-51, PAL-52  
Vacuum Chamber Machine: "Compact"  
Meat Cutting System: Kramer & Grebe  
CCA-....  
Automatic Vacuum Packing Machine:  
"Quick" 2000  
Tenderizer: 360  
Rotary Filter: 25  
Continuous Vacuum Stuffer: VF-24  
"Kramer-Grebe" Cut-Mix (w/SS bowl):  
SM-...  
Vacuum Stuffer: VF-...  
Stuffer: VF-80  
Oven: T-4500  
Tiromat Packaging Machine:  
CS 3000/....  
Angle Grinder: "Kramer and Grebe"  
223  
Poly Clip Machine: DFC

Vacuum Chamber Machine: "Linevac" -3

KVP SYSTEMS INC.  
RANCHO CORDOVA, CALIFORNIA  
Belts (Food Contact) Plastic Flat  
Top: 21...U, 22...U  
Gizzard Conveyor Belt: 11000S-U  
Belts (Food Contact): Plastic  
615..., 620..  
Plastic Chain W/Fused Top: 410...  
415..., 420..., 425..  
Belts, Plastic, Food Contact Chain  
w/Fused Tops: 410..., 415..., 420...  
425..  
Plastic Belt: "Flow Top" 615...  
620..  
Fluid-Flo Plastic Belt (For  
Package Product Only): 62000,  
FF-WR, 62000 FF-WOR  
Plastic Belts (For direct product  
contact): 62000, Series STB,  
62000 FFM, 61500 Series STB  
Plastic Belting (For packaged  
product only): "Roller Top" 42000  
RT Series

KYBURZ OF CALIFORNIA  
WHITTIER, CALIFORNIA  
Vacuum Tumbler: ....  
Pickle Injector: "REW-POK" N-14  
Meat Slicer: TK-....2, TPS-....

- L -

L&A ENGINEERING & EQUIPMENT, INC.  
TURLOCK, CALIFORNIA  
S/S Broth Evaporator System:  
L&A-....

L&L WELDING  
MEDLEY, FLORIDA  
Steam Cooker: LLW-100

LABELLETTE COMPANY  
FOREST PARK, ILLINOIS  
Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION  
KENOSHA, WISCONSIN  
Air Operated Valves: Series 161,  
162, 171, 262, 361, 371  
Pump (Sanitary): PR, PRE, PRED  
Tri-Flo Centrifugal Pump: C-Series,  
SP-Series  
Pressure Gauges: 54C28-X, 54C30-X  
Magnetic Traps: A55, A55 MP  
Bi-Metallic Dial Thermometer:  
54-B52-X  
Flo-Verter: 64-l72  
Tri-Blender: F...MD-B..S  
In-line Filter: FM.... with  
filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.  
LUBBOCK, TEXAS  
Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES  
ALLENTOWN, WISCONSIN  
Tumbler: 600

LAND O' FROST, INC.



LANSING, ILLINOIS  
Meat Vacuum Bag Packager  
"Pouch-Vac" 100  
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.  
SOUDETON, PENNSYLVANIA  
Conveyor's: 02827 & 8197  
Limited Reduction Ham Boning  
System Consisting of: Conveyor:  
C-1, C-2, C-3, C-4, C-5, C-6,  
C-7, C-8, C-9, C-10, C-11, C-12,  
C-13, C-14, C-15, MB-1  
Holding Table: T-1  
Packing Table: T-2  
Trimming Bench: TB-1  
Dual S/S Incline Screw Conveyor:  
34507

W. A. LANE INCORPORATED  
SAN BERNARDINO, CALIFORNIA  
Pouch Filler: L-24

LANGE LIFT COMPANY  
PEWAUKEE, WISCONSIN  
Tipster: 12440

H. J. LANGEN & SONS LTD.  
MISSISSAUGA, ONTARIO, CANADA  
Carton Machine: B1  
Vacuum Meat Press: H75/S, H-95/S,  
H105/S, D-110  
Ham Vacuum Curing and Massaging  
Wagon: W-90  
Tumble Cure: B-120  
Tumble Cure w/Vat: W-80  
Can Feeder: V-86  
Can Filler: V-79  
Vat Dumping Device: P-82  
Can Filling Machines: VP99/90,  
VP99/120, V130/...., VP99/150  
Ham Press H95/SV  
Vacuum Tumbler/Injector R120..NI  
Vacuum Ham Tumbler: V2M  
Deboning Machine: HU-40, U-30  
(All deboned product must be  
inspected for bone and cartilage  
fragments by the establishment.)  
Centrifugal Beef Food Cleaner:  
76P, 777P, 87P  
Hoof Remover: DESER  
Frozen Meat Cutter: B-17  
S. S. Frozen Meat Chopper: B17

LANIER MACHINE COMPANY  
GAINESVILLE, GEORGIA  
Poultry Killer: 1000  
Line Divider: 3000

LAPARMENTIERE  
PARIS, FRANCE  
Tripe Washer & Cleaner: 57, 67,  
68, 88  
Tripe Defatter & Refiner: 555R,  
666R, 68R  
Washer Elevator: 475  
Refiner Elevator: 375  
Inspection Table: 1000  
Centrifugal Beef Foot Cleaner:  
76P, 777P, 87P  
Hoof Remover: DESER

LASAR MFG. COMPANY  
LOS ANGELES, CALIFORNIA

Frozen Meat Flaker: AU-MF, CMF-G,  
CMF-S  
Grinders: A-42F, A-42HF, A-52F,  
A-52HF, A-56F, AA-56F, AU-42F,  
AU-52F, AU-56F, TCA-12, TCA-22,  
TCA-32, AA-66S, AA-1100S,  
AA-1600S, AA-66, AA-1100,  
AA-1600, FMBG-1100, FMBG-1100S  
Mixer: 150F, 250HF, 500HF, 250F,  
1000, 1500, 2000 (Agitator to be  
removed daily for cleaning)  
Mixer-Grinder: 150/42, 250/52  
Band Saw: B-12F, B-14F, B-16F,  
SA-20F, SA-30, SA-36, SA-30F,  
SA-36F  
"Butcher Boy" Mixer: 500F  
Mixer-Grinder (Agitator to be  
removed daily for cleaning):  
500/56, 500/66, 1000/66, 2000/66  
Frozen Meat Cutter: GSF-620  
Mixer-Grinder: 100/42, 100/52,  
200/42, 200/52  
Vacuum Packaging Machine: VA-5,  
VA-2  
Vacuum Packaging Machine: "Butcher  
Boy" VA-1  
Vacuum Packaging Machine: VA-2  
Dual Mixer: 150-DM, 250-DM  
Grinder: AF42, AF52, AF56  
Band Saw: 1435S, 1640S  
Grinder: AU-66  
Tenderizer: CST  
Vacuum Packaging Machine: VP-16,  
VP-20, VP-32

JOHANN LASKA U. SOHNE  
VIENNA, AUSTRIA  
"Laska" Cutters (w/S/S Frozen Meat  
Cutter GFS620, K45S, K60S, K100S,  
K130S, K200S, K500S, K330S

LATEM METAL  
DENVER, COLORADO  
Head Inspection Rack: LMHL  
S/S Head Wash Cabinet: LMSC  
Galv. Head Wash Cabinet: LMGS  
S/S Wall Mounted Head Flush  
Cabinet: LMWHS  
Galv. Wall Mounted Head Flush  
Cabinet: LMWHG  
S/S Meat Pan Table: LMPT  
Cutting Top Table: LMCT  
Conveyor w/Cutting Boards:  
LMBT-15, LMDBC  
Smokehouse: LSM-....

HERMANN LAUE SPICE COMPANY, INC.  
SCARBOROUGH, ONTARIO, CANADA  
Pickled Injector: Guenther PI-...,  
PI-..., PIF-..., PIF-..., PIS-...,  
PIS-...

H. D. LAUGHLIN & SONS  
FT. WORTH, TEXAS  
Conveyorized Boning Table & OH  
Bone Conveyor: SBT-....,  
OCB-....  
Inclined Screw Conveyor: SCP-T,  
SCPF-L  
Stuffing Table: SSST  
Utility Table: STUT  
Boning Table: STBT, DSBT,  
DBT-2000, GBT-A  
Inclined Screw Conveyor: SCP-L

Ham Pumping Table: HPT  
Paunch Truck: SSPT, CSPT  
Smokehouse Truck, Galvanized: SI  
Hog Gambrelling Table: HGT  
Head Inspection Stand w/S/S Head  
Loops: HIS-...  
S/S Head Flush Cabinets: FHSC-...  
Galvanized Head Flush Cabinets:  
HFC-...  
Viscera Inspection Table w/S/S  
Pans: VIT-. (Sanitized with 180  
F. water.)  
Head Inspection Truck: HIT-...  
Offal Hanging Truck: LHT-...  
Offal Freezer Truck: OFT-...  
Flight Top Boning Table: FBT-...  
Conveyor: SKBC-...., HPC-....,  
SSBC-...., FBTC-....  
Lazy Susan: LZSN, LZSN-A60  
Head Workup Table: HWTT-S  
Liver Hanging Truck: LHPT  
Conveyor Table w/S/S Top: CPTG  
Truck: OCT-18  
Tripe Inspection Ring: TR-11  
Tripe Umbrella: UMTW  
Packing Table: SMPT-....,  
SMPTA-....  
Meat Wash Sink: MWS-A  
Paunch Table: PWT-A  
Heat Tank: RFH  
Tallow Tank: FTT  
Tripe Hopper: ETRH  
Rotary Meat Slasher: RMSL  
Trimming Hopper: THSU-...  
Steam Jacketed Kettle: ERC

THE LAZAR COMPANY  
CHICAGO, ILLINOIS  
Vacuum Packaging Machine: HA,  
"Sipromac" 650, 600, 550, 450, 350  
Membrane Skinner: "Grasselli" EX45CP  
Grasselli Skinner: NX-450

LAZCO INTERNATIONAL FOOD MACHINERY  
COMPANY, CHICAGO, ILLINOIS  
Ham Skinner: "Grasselli" 50A  
Automatic Skinner: "Grasselli"  
N520  
Cato Mixer: AP-80, AP-150  
Silent Cutter: CT-75

L. B. PRODUCTS CO., INC.  
OTTUMWA, IOWA  
Tank: LB275  
Cut-Up Shackle: 1008-WS  
S/S Sausage Tub: 3030  
S/S Vegetable Tank: 360  
S/S Meatainer: 1433  
S/S Combination Eviscerating  
Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES  
COMPANY, INC., HATFIELD, PENNSYLVANIA  
Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.  
TEANECK, NEW JERSEY  
Filling Machine (Rheon): 204-A,  
205-A

LE BEAU PRODUCTS  
BARABOO, WISCONSIN  
Tote Boxes Gray & Natural Color:  
R197A, R187A, R180A, R250A,

R240A, R5688, R5693, R501, R500

LEDER, INC.

PITTSBURGH, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1  
0+02 PU, E60/1 0+05 PVC, E60/1  
05+05 PU, E90/2 0+05 PVC, E120/2  
05+20 PVC, E120/205+10 PVC, E120/2  
0+02 PU, E120/2 0+05 PVC,  
E120/205+05 PVC, E240/2 0+10  
PVC, E240/2 05+10 PVC,  
E360/305+10 PVC, E60/1 0+05G  
White, E120/2 0+05G White Belt  
(Packaged Product Only) Rapptex:  
E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF  
LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

S/S Pressure Kettle, w/Perforated  
S/S Basket or Plate: P.C.  
Flush Valve: Plug  
Cooling Pan: 5  
S/S Kettle: A, B, C, D, CD, CWD  
Closed Top Tank (When Fitted With  
Sanitary Quick Couplings): 70  
Gal., 30 Gal.  
Agitator, Single Motion: 5, 7, 8,  
10  
Agitator, Double Motion: 9M  
S/S Jacketed Tank: U-....  
Agitator: SR, DR, PR, SRS, DRS,  
PRS  
Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA

Chub Cutter: LL-105

LEFIELL COMPANY

SAN FRANCISCO, CALIFORNIA

Tripe Scalders: 2040-5 S/S,  
2040-5G/S  
Sausage Stuffing Table: 7555  
Cutting Table: 7517-8  
Inspection Table (circular):  
1095-3  
Moving Top Cattle Viscera  
Inspection Table: 1096 (sanitized  
with 180 F. water.)  
Belt Type Bone & Fat Conveyor:  
6560  
Paunch Truck: 7005  
Electro-Hydraulic Head Splitter:  
1023  
Offal Truck: 7035  
Tripe Umbrella: 2030  
Dump Bucket: 4090-SC  
Utility Table: 7520  
Head Work-up, Cattle: 1020  
Head Inspection Truck, Cattle:  
7065, 7-65-8  
Rod Type Conveyor: 6561  
Pluck Trimming Table: 2070  
Offal Carrier: 6055-1 & 3  
Trimming & Boning Table, S/S Top:  
7516  
Offal Rack: 6055-6, 8, 11, 13  
Tripe Truck: 7031-1  
Offal Pan & Carrier Rack: 6546  
Viscera Table Extension: 2075-6  
Screw Conveyor: 6550, 6550-1  
Viscera Inspection Table  
(Hog-Sheep): 1096-1 (Sanitized

with 180 F. water.)  
Viscera Separating Table: 2075-1  
Boning Table: 1096-2  
Product Dump and Drain Tank: 5024  
Meat Wash Table: 7540  
Beef Foot Basket for Kill Floor  
Conveyor: 6046-2 and 6046-2S  
Beef Foot Basket for Scalding  
Conveyor: 6046-1  
S/S Cooking Basket: 2050-2  
Quarter Landing Table: 7520-19  
Pneumatic Hoof Holder: 2060-6  
Sheep Head Work-up Table: 1020-21  
"Roll-A-Hide" Hide Puller: 1062A  
(Probe must be sanitized between  
each carcass.)  
Hide Puller "Ultimate 8": 1061-1  
Hide Puller: MITAB, "MARK" II  
Round Bar Slide Bed Belt Conveyor:  
6564  
Beef Viscera Work-up Table  
s/Manure Dump and Paunch  
Flushing Hopper: 2075  
Bin & Screw Conveyor: 6550-4  
Foot Scalding Tank: 2060-10  
Roller Bed Conveyor: 6562  
S/S Rotating Table: 1096  
Electric Stimulator: 4051  
S/S Automatic Electric Stimulator  
4055-  
Cattle Head Truck: 7065-8  
Electric Carcass Stimulator:  
4051-LV  
Hide Puller "Frisco-Stripper":  
1063  
Hold Back Device: 1061-5  
Hoof Puller: 2060-IE  
Belt Conveyors: 6560-1, 6560-2  
Moving Top Boning Table: 1096-2  
Carcass Wash Cabinet: 1093-1  
Cattle Hide Puller: 1063-9  
Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-...,  
LGB-..., LEC-..., HEC-...,  
TWE-..., LP-..., LS-...,  
LSP-..., LT-..., TWP-...,  
TWT-..., FWU-...  
S/S Kettle with Scraper/Agitator:  
TWMV  
Electric Fry Pan: ES-..., TS-...,  
LGAR  
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK

S/S Shelf Truck: AST-172  
S/S Sausage Stick Hanging Truck:  
SHT-172  
S/S Curing Truck: LT-172  
S/S Tilt Type Sausage Meat Truck:  
SAT-172  
S/S Tilt Type Box Truck: TT-172  
S/S Dump Bucket: DB-172  
S/S Casing Flushing Table: CFT-172  
S/S Stuffing Table: ST-172  
S/S Boning Table: TTB-172  
S/S Cutting And Trimming Table:  
CT-172  
S/S Cook Baskets: CTB-172  
S/S Folding Smokehouse Cage:  
FC-172S

Galv. Folding Smokehouse Cage:  
FC-172G  
S/S 4 Station Smokehouse Cage:  
NC-172G  
S/S Smokehouse Cage: C-172S  
Galv. Smokehouse Cage: C-172G  
S/S Smokehouse Tray: OT-172  
S/S Ham Press: HP-172  
Meat Tumbler: GL 77-466  
Dumper: GL 77-467  
Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70,  
600-DA, 600 DA-HT, 600 DA-HTS,  
00 DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric  
Cooking Vat  
S/S Tank (Portable): 400 Gals.  
Conveyor: Single Belt, Three Belt  
Inclined Hopper Auger Conveyor:  
HA-50361, HA-50365  
Tank Dumper: HTD-2  
Dry Ingredient Hopper: 40014  
Meat Tenderizer: MT-900  
S/S Dry Ingredient Mixer: 60100  
Round Tank Dumper: RTD-1  
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI

Chiller Paddle Discharge: CPD-105  
S/S Turkey Dressing Shackle:  
TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

Breast Splitter: LSBS-52  
Hydraulic Hock Cutter: LH-84  
Inline Neck Skinner: TW-84  
Bird Unloader: LBU-85  
Neckskin/Gut Cutter: LNC/GC-86  
Pickle Shackle: LP-304  
Husky Eviscerating Shackle: LHES-304  
Standard Eviscerating Shackle:  
LES-304  
Foot Unloader: FU-100  
Turkey Neck Trimmer: LNT-88

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000  
Spiral Freezers, 800 Series:  
.....R..R, .....L..L,  
.....R..L, .....L..R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Splitter: LSB-52  
Leg Puller: LLP-80  
Poultry Head Cutter: HE

LEWISYSTEM, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20,  
TBN-30, BCN-10, BCN-20, BCN-30  
Container Covers: DC-18, DC-19  
Curing Vat: Plastic  
Tote Box: SN-.....  
Tote Basket: Chill Pack I, Chill



Pack II (Packaged Product Only)  
 Container: Bulk Handler:  
 BC-4840-42F  
 Plastic Meat Lug: SN 2818-10,  
 2516-9  
 Product Tray: Series 1520, 1551  
 Transport Tray: ....US  
 Plastic Container Covers:  
 CO....-..  
 Plastic Container/Cover: 2115-9  
 Plastic Container/Lid: FP-14  
 Plastic Poultry Lug/Lid: 2416-11  
 Containers (for packaged product  
 only): 2115-9BQ, 2115-9NQ,  
 2115-9PQ  
 Plastic Poultry Lug/Lid: NO2416,  
 NO2416-6, NO2416-11  
 Containers (for packaged product  
 only): AF2915-5, AF3016-4F,  
 AF3016-3F, VAF-2915-5F-BSF,  
 VAF-3016-4F-BSE, VAF-3016-4F-ASF,  
 VAF-3016-3F-BSF, VAF-3016-4F-ASF  
 Containers (for direct product  
 contact): AF-2915-SF-SSF,  
 AF-3016-4F-SSF, AF-3016-3F-SSF  
 Chill Tray (for packaged products  
 only): BTT1080, CT-1080  
 Mobile Storage Bin: MSB55, MSB67  
 Egg Case: EC200  
 Air Tight Tray: ATT1711-6

LEWIS WELDING & MACHINE COMPANY  
 FLOWERY BRANCH, GEORGIA  
 Giblet Pump: 001

LIFTEC SYSTEMS, INC.  
 HOLLEY, NEW YORK  
 Dumper: HD-100

LIGHT SOURCES, INC.  
 WEST HAVEN, CONNECTICUT  
 Germicidal Lamps (Non-Ozone  
 Producing): G10T51/2, G36T6L,  
 782L10, 782L20, 782L30  
 Note: These lamps must be used in  
 accordance with Part 7, Paragraph  
 7.16(b) of the Meat and Poultry  
 Inspection Manual.

LINCOLN MANUFACTURING CO., INC.  
 FORT WAYNE, INDIANA  
 Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY  
 TRIGE, DENMARK  
 Killing Machine: LA-12-050  
 Gizzard Processing Machine:  
 LA-13-390  
 Chicken Scalder: CLA-12-110  
 Turkey Scalder: TLA-12-110  
 Automatic Head Remover: LA-13-130  
 Poultry Picking Machine: LA-12-270  
 Chicken Neck Splitter: CLA-13-330  
 Turkey Neck Splitter: TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.  
 TAMPA, FLORIDA  
 Vacuum Tumber: 1100

LINKER MACHINES INC.  
 CLIFTON, NEW JERSEY  
 Ty-Casing Sizer: 550  
 Ty-Peeler: 500, 670, 760, 760-C,  
 PS760L

Ty-Link Separator: LS-700, LS-850  
 Ty-Tilt Top Truck Attachment: 400  
 Ty-Linker: 122ACL, 123ACL, 140ACL  
 Ty-MF Linker: 690  
 Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.  
 WORTHINGTON, OHIO  
 Liquid Filler: F, C1t, C2T, CM1B

LIQUIPAK INTERNATIONAL, INC.  
 ST. PAUL, MINNESOTA  
 "Seal-O-Matic" Carton  
 Former/Filler: 060-S  
 Transfer Pump: Bock 900  
 Transfer Pump: AP25, HP25, HP50  
 Former Filler: 540  
 Fillers: 300, 400, 500, D40, D160,  
 DT40, D80  
 Bock Filler: 600, 600B (without  
 Agitator assembly)  
 Filler/Depositor: DT40T

LIQUID AIR CORPORATION  
 INDUSTRIAL GASES DIVISION  
 COUNTRYSIDE, ILLINOIS  
 Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.  
 CHICAGO, ILLINOIS  
 CO2 Snow Hood: CSH-1, CSH-2, CSH-3  
 "Cryo-Shield" CO2 Freezer: JE-U,  
 JE-U1, JE-U1A, JE-U3A, JE-U4A,  
 JE-U1B, JE-U1-10F36,  
 JE-U1A-FF/F, JE-U4  
 CO2 Snow Applicator: CSH-5..  
 "Posi-Snow" CO2 Snowing System:  
 H-..., M-..., L-..., IH-..., IM-...,  
 IL-..., SH-..., SM-..., SL..  
 CO2 Freezer: JE-U1B  
 "Iceland" Cube Ice Machines:  
 LC-..., S/S LC-....  
 "Cubemaster" Cube Ice Machines:  
 CD-..., S/S CD-..., LCC-...,  
 S/S LCC-....  
 "Holiday" Ice Machines: 50W,  
 150AR3, 200AR3, 300AR3, 150AP2,  
 150W1, 150W2, 500AR4, 750AR4,  
 1000AR4, 2500W10, 3500W16  
 Auger Conveyor: JE-U2A  
 Cryo-Shield Spiral Freezer:  
 JE-U6-...S-....,  
 JE-U6-.....  
 Cry-Flow CO2 Cooling Auger:  
 JE-U7-...PA  
 Cryo-Shield Freezers: JE-C1D,  
 JE-C2D  
 CO2 Snow Hood/Applicator: CSH-1,  
 CSH-2, CSH-3, CSH-5..  
 "Posi-Snow" CO2 Snowing System:  
 H-..., M-..., L-..., IH-..., IM-...,  
 IL-..., SH-..., SM-..., SL..  
 CO2 Tunnel Freezer: JE-U, JE-U1,  
 JE-U1A, JE-U1B, JE-U1-10F36,  
 JE-U1A-FF/F, JE-U3A  
 CO2/LN2 Tunnel Freezer: JE-U4,  
 JE-U4A  
 CO2/LN2 Spiral Freezer:  
 JE-U6-...S-...., JE-U6-.....  
 CO2/LN2 Cabinet Freezer: JE-C1D,  
 JE-C2D  
 CO2/LN2 Cooling Auger:  
 JE-U7-...PA  
 Auger Conveyor: JE-U2A

LIQUID SOLIDS CONTROLS, INC.  
 UPTON, MASSACHUSETTS  
 Process Online Refractometer:  
 LSC-....S

LIQUIPAK INTERNATIONAL  
 ST. PAUL, MINNESOTA.  
 Filler/Depositor: DT40T

LITCO PRODUCTS COMPANY  
 GIRARD, OHIO  
 Plastic Pallet: PDI-8372, AMP-1  
 Freezer Spacer (Made with EMN-TR  
 Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY  
 OKLAHOMA CITY, OKLAHOMA  
 Pump: Zytel-31

LITTLEFORD BROS., INC.  
 FLORENCE, KENTUCKY  
 Mixer: FM...S

LOAD KING MANUFACTURING CO.  
 JACKSONVILLE, FLORIDA  
 S/S Preparation Table: "Load King"  
 S/S Grinder Table: GT-....  
 S/S Deli Table: DT-....  
 S/S Meat Cart: PC-....  
 Lug Dollies (Packaged product only):  
 DC-....  
 S/S Cutting Table: CT-....  
 S/S Boning Table: BT-....  
 S/S Poultry Drain Box: PB-....

A. M. LOCK, INC.  
 TAMPA, FLORIDA  
 Metal Detector Search Head: HDS  
 Pipeline Metal Detector System: HDS  
 Conveyor System: HDS

LOGAN FARMS  
 HOUSTON, TEXAS  
 Spiral Ham Slicer: A

LOK-RAK CORPORATION  
 EAST HARTFORD, CONNECTICUT  
 Storage Rack

LOMA INTERNATIONAL, INC.  
 ELK GROVE VILLAGE, ILLINOIS  
 Metal Detectors: "LOMA" 3S, 3F,  
 3S-P, "Euroscan" S, "Superscan" S  
 Metal Detector (Pipeline): SCP2-MS,  
 SCP2-PM  
 Metal Detector Conveyor Assembly:  
 CVN 2000  
 Electrically Operated Diverter  
 Valve: ARV50, ARV60, ARV80,  
 ARV100  
 SS Checkweigher/Classifier System:  
 2500/3000  
 Metal Detectors: (Packaged Product  
 Only) "Loma" 3S/D, 3F/D, 3S-P/D,  
 "Euroscan" S/D, "Superscan" S/D  
 Metal Detector Conveyor Assembly:  
 CVND2000  
 S/S Checkweigher/Classifier System:  
 3500  
 Metal Detector: "SuperScan Micro" S  
 and "SuperScan Micro" SD (For  
 packaged product only.)  
 Conveyor (Metal Detector): CVN 2001

LOMBI RAVIOLI & FOOD MACHINES CORP.

BERGENFIELD, NEW JERSEY

Piston Type Ravioli Machine: RAP-6  
 Tube Type Ravioli Machine: R-4-6TU  
 Dough Mixer: SSM-50

LORAL-PAK CORPORATION

Chicago, Illinois

Cartoner: 81

LUCAS L. LORENS, INC.

BROOKLYN, NEW YORK

S/S Ham Molds Pear Shape E2W-E,  
 E2WD-E, Old Fashioned 2A-E, Oval  
 1B-E, BB3-E, 1BL-E, 2BA-E, 3B-E,  
 Rectangular Dis, DIRE, 1-OE,  
 025-E, 02G-E, 02X-E, 2-OE, 6-OE,  
 M-4 Round Top.

LOUITT FOODS, INC.

EAST PROVIDENCE, RHODE ISLAND

Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.

CRESTWOOD, ILLINOIS

Flat Blade Paddle Mixers: CS-...,  
 CSJ-...  
 Double Ribbon Blender: CD-...-

W. W. LOWENSTEIN, INC.

NEWARK, NEW JERSEY

Fleetwood Grinder: TB-32

LOWRANCE FOOD PRODUCTS

DALLAS, TEXAS

Cooker-Fryer: CF  
 Refrigerated Batter Receptable:  
 RBR  
 Stick Holding Bar: SHB, 1200-...  
 Stick Feeding Machine: SFM  
 Chain Conveyor: CC  
 Refrigerated Holding Tank: RHF-...  
 Strickland Mixer: 448  
 Automatic Corn Dog Line Consisting  
 of: Cooker-Fryer, Refrigerator  
 Batter Receptacle, Stick Feeding  
 Machine, Chain Conveyor

LUCAS-CALIFORNIA

HAYWARD, CALIFORNIA

Freezing System: DF-4

THE LUCKS COMPANY

KENT, WASHINGTON

Rack Ovens: R-...-...G (gas),  
 R-...-...E (electric)  
 Reel Ovens: C-...1G (gas), C-...1E  
 (electric)

LUMACO

TEANECK, NEW JERSEY

Sanitary "Mini" Disc Valves: LUD7,  
 LUD7-R, LUD7-MP, LUD7-RR,  
 LUD7-MP-R, LUD7-R-MP  
 "Betterfly" Valve: BET-MP, BET-RR

LUMAR ENTERPRISES, ENRG.

MONTRAL, QUEBEC, CANADA

"Ideal" Meat Tenderizer: MT-M2,  
 MT-E100

LUMSDEN CORPORATION

LANCASTER, PENNSYLVANIA

Belts (Food Contact) Plastic:

WP..15 &amp; WP..20

LUTHI MACHINE & ENGINEERING COMPANY

GARDENA, CALIFORNIA

Dicer (Not for frozen meat): G-D,  
 GD-S-..., GD-SR

LYCO SALES, LTD.

COLUMBUS, WISCONSIN

Vacuum Tumblers: 40, 50, 60, 250,  
 500, 750, 1000  
 Dry Sausage Peeler: SP-1000  
 Rotary Drum Blancher: 8600  
 Sausage Peeler: SP12-..  
 Press Truck: 2000

LYNGGAARD SKANDINAVIA

COPENHAGEN V, DENMARK

"Multistick" Pickle Injector:  
 1500, 500, 1000  
 Multislicer: 180

LYTLE INDUSTRIES CORPORATION

AMARILLO, TEXAS

Intralox Product Conveyor: LIPC-1  
 Edible Belt Conveyor: LFG-1  
 Edible Raw Material Bin: ERB-1

- M -

M & E MANUFACTURING CO., INC.

KINGSTON, NEW YORK

S/S Boning Tables: 104P, 105  
 S/S Tables: 100, 101, 200, 201  
 S/S Lug Carrier: 302  
 S/S Platter and Lug Racks: 300, 301

MACHINENBAU HEINRICH HAJEK

GEWEBEZONE RIENINSTRABE, AUSTRIA

Vacuum Packaging Machine:  
 "Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.

ALBANY, GEORGIA

Poultry Tank Dumper & Deicer:  
 D-1001

MAGNOLIA MEATS, INC.

SHREVEPORT, LOUISIANA

Meat Patty Hole Puncher: 10

MAGNUSON CORPORATION

RENO, NV

Vegetable Peeler: "Stepeel" B-3  
 Shufflo Feeder: 21CH28.5-17

MAGNUSON ENGINEERS, INC.

SAN JOSE, CALIFORNIA

Coring Machine: "CC" Hydrouit  
 Shufflo Feeder: 25B18300,  
 23D.H.48-45K, 23D.H.3345K  
 Hytab Counter Feeder: G  
 "Shufflo" Sausage Cutter:  
 "Shufflo" Cutter: 21DH..U-35,  
 21DH65U-35R

MAGURIT OF AMERICA, LTD.

VALPARASO, INDIANA

Hydraulic Knife: Cutty-...,  
 Fromat-..., Standard-...  
 Rotary Drum w/Knife: Starcutter

3...-

MAHAFFY & HARDER ENGINEERING COMPANY

FAIRFIELD, NEW JERSEY

Packaging Machine: 800E, 800E-FF,  
 (SureFlow) 800, (Maraflex) 725,  
 (Sureflow-730)

Vacuum Packaging Machine:

Rigid-Flex, 726-E, 727-E,  
 Sureflow 614F, 717, 717E, 717EW,  
 719, 719E, 720, 721, 722E, 723,  
 723E, 724E, 725E, 725EE, 728E,  
 728EW, 802E, 904-E, 301CM,  
 "Sureflow" 902-E, 905-E

Vacuum Packaging Machine

"Rigidflex": 734E

Vacuum Packaging Machine: 502,  
 502E

Vacuum Packaging Machine: Sureflow  
 902EW, 903E, 903EW, 906E, 907E,  
 503, 503E

Tray Sealing Machine: HSTS

Tray Sealer: HSTSW, HTS-1500

MALOW CORPORATION

MOUNT PROSPECT, ILLINOIS

Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.

MINNEAPOLIS, MINNESOTA

Lard Rendering Cooker: LRC...

Sausage Cooker: SC...

Smokehouse: MS-500

Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY

PHILADELPHIA, PENNSYLVANIA

S/S Conveyor Belt Balance Weave  
 (Packaged Product Only):  
 B-36-20-12

MANHEIM MANUFACTURING & BELTING

COMPANY, MANHEIM, PENNSYLVANIA

Belts (Food Contact):

Mylar and Vinyl: Ribbon Type  
 White Hycar: 3 Ply, 4 Ply  
 White Butyl: 2 Ply, 3 Ply  
 Foodcron: 2 Ply, 3 Ply  
 Teflon: 1 Ply, 2 Ply, 3 Ply  
 Dacron: 1 Ply, 2 Ply, 3 Ply  
 Miraglaze: 1 Ply, 2 Ply, 3 Ply  
 Tan PVC: 3 Ply  
 White PVC: 2 Ply, 3 Ply  
 White Polysmooth: Style 70-90,  
 70-125  
 Vinyl: Clear-GO  
 Green Foodcron: 2 Ply, 3 Ply  
 Rib Top: 70  
 3 Ply White (NBR) Nitrile  
 w/Molded Rib Cleats: 69-20R  
 Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS

MANITOWOC, WISCONSIN

Ice Cubers: AR-...S, AD-...S,  
 AY-...S, ER-...S, ED-...S,  
 EY-...S, GR-...S, GR-...S,  
 GD-...S, GD-...S, GY-...S,  
 GY-...S

Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS

ROCHESTER, NEW YORK

Brine Chill Tunnel: MA-1



MANLEY, INC.

KANSAS CITY, MISSOURI

Continuous Frying System: 534-08  
thru 534-24W. MANNHARDT & SON, INC.

CHICAGO, ILLINOIS.

Ice Storage Bin: F-...., ....  
Dispensing: "D", "D-1" Equipment  
Ice Storage and Dispensing Bins:  
3512, 4712, 5912MAR-CON WIRE BELT CO.

PORTLAND, OREGON

S/S Mesh Belt: E-.....

MARION MIXERS, INC.

MARION, IOWA

Mixers: "Marion" FP-...., FPS-....

MARKBAR CORPORATION

GARDEN CITY, NEW JERSEY

Continuous Cooker (Konti-Kook):  
Series 60-44N  
Pork Derinder: VA-500MARKERT INTERNATIONAL

EDE, HOLLAND

Inside/Outside Final Bird Washer:  
4182, BWT10..

Neck Skin Slitter: NS3T..

Neck Cracker: NKTA8..

Automatic Vent Cutter: VCT10..

Head Cutter/Puller: HT1..

Opening Cut Machine: OST7..

(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm chlorine at the  
point of use).

Turkey Tendon Puller: PT-5

Turkey Scalders: SIK-5

Picking Machine: TF-912

MARKET FORGE

EVERETT, MASSACHUSETTS

Tilt Skillet (Gas Fired): 1500,  
1600Tilt Skillet (Electric): 1800,  
1700Steam Cooker: A-1-.....SS,  
A-1-.....S with Stainless Steel  
Door

Automatic Steam Cooker:

MFA-1-.....SS, MFA-1-.....S with S/S  
Door

S/S Tilting Skillet: 1200

Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.

OVERLAND PARK, KANSAS

Vienna Sausage Cutter &amp; Canner: 30

Continuous Hydraulic Stuffer: 519

Frozen Meat Cuber: 619

Frozen Meat Slicer: 625

Delivery Belt Assembly: 725

Food Pump: 629, 670

Continuous Vacuumizer: 640

Twin Piston Stuffer: 700, 770

Meat Cuber: 620

Food Pump Hopper: 500

Stuffer: 600, 607, 200, 270

Grinder Head: 300

Air or Hand Operated Plug Valve:

400

Screw Feed Hopper: 500-A

Dual Horn Stuffer: 220

Vacuum Mixer Hopper: 550

Food Pump: 7000

Adapter Tube: F-26

MARTIN/BARON INC.

SOUTH EL MONTE, CALIFORNIA

Cooling Conveyor System:

MBI-.-.-.-.-.

MARTIN CONVEYING MACHINERY

MANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLI

SAN JOSE, CALIFORNIA

Grinder Attachment: 13

GERALD MARUSKA & ASSOCIATES, INC.

MADISON, WISCONSIN

Sausage Peller: SP12..

MARYLAND CUP CORP.

OWINGS MILLS, MARYLAND

"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.

CHURCH CREEK, MARYLAND

S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNS

VILLARD, MINNESOTA

Shackle Unloader: 8506-15

MASS TOOL & DIE

COUNCIL BLUFFS, IOWA

Electric Bone Trimmer: 200

MASTERCRAFT INTERNATIONAL, INC.

CHARLOTTE, NORTH CAROLINA

"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTION

NASHVILLE, ARKANSAS

S/S Chill Tank: TD-84

Cooked Poultry Parts Deboner: CWM-84

Belt Conveyor: BC-84

MATEER-BURT COMPANY

WAYNE, PENNSYLVANIA

Filling Machine: BURSA

Mateer/CVF Filler: 31-A, "Neotron"  
1000, Neotron-....Trustpak Rotary Cup Filler: TP-31000  
SeriesMATERIALS HANDLING DIV. MIDLAND-ROSS

CORPORATION, CINCINNATI, OHIO

Meat Dolly: 34-....

Plastic Meat Trays: 18-465, 18-467

Tote Boxes: 09-....

Tote Box Lids: 10-....

Meat Lugs: 01-...., 04-...., 07-....,  
11-...., 17-...., 18-....Meat Lug Lids: 02-...., 03-....,  
06-...., 08-...., 15-...., 18-....

Meat Lug w/Drain Holes: 18-....

Bulk Containers: 22-....

Bulk Container Lids: 23-....

Plastic Drums: 21-....

Plastic Drum Lids: 21-....

MATERIALS TRANSPORTATION COMPANY

TEMPLE, TEXAS

Dumper: H-LET, H, FC, F, LEA, LEC

Inverter: H-LE

MTC Hydro-Dumper: LE

Hydro Dumper: LF, H-LEA, LET, H-LT,  
H-LC, H-LB

Hydro Dumper for Combo's: H-LEC

Vertical Dumper: L-LE

Hydro Dumper: H-LCI (For Vemag

Product Hanging Rack: PH R1

Hydraulic Dumper: H-LE-S2, H-LE-S3,

H-LEC-S2, H-LEC-S3

Screw Conveyor: MTCS-....,

MTCS-16-10

Belt Conveyor: MTCB-....

Blender: MTB-....

Vacuum Mixer/Blender:

MTBV-....

Hydraulic Dumper: H-LE-S4

Continuous Cooker: MTCC-....

Column Dumper: HLC-1

MATHER & PLATT, CANADA, LTD.

SCARBOROUGH, ONTARIO, CANADA

Rotary Pump: RPS..

H. MAURER + SOHNE KG

WEST GERMANY

S/S Processing Oven, Gas, Steam, or  
Electrically Heated: AS-....MBC EXPERIMENTAL CORP.

HACKENSACK, NEW JERSEY

Automatic Filling Machine: A-1

Ricotta Cheese Dispenser: A-1-F

Dough Sheeter: MA-1

Cook Tank: MA-2

Cooling Tank: MA-3

Filling Machine: MA-4

Knife: MA-5

Conveyor: MA-7, MA-8

Manicotti Roller: MA-6

Round/Square Ravioli Machine: 3-100

Lasagne Cutter: MLC-5

MC MACHINE SUPPLY

ROGERS, ARKANSAS

Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.

QUEBEC, CANADA

S/S Smokehouse Trees: "Sanitree"

S/S Smokehouse Cages: 2, 3, 4  
StationMC KENNA EQUIPMENT CO.

ST. LOUIS, MISSOURI

Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.

BENSON, NORTH CAROLINA

Cooker: S-5A, S-15A, S-30A, S-50A

H. L. MCNALLY & SON

DES MOINES, IOWA

Filter Assembly w/S.S Screen

MCQUAY-PERFEX, INC.

MINNEAPOLIS, MINNESOTA

"Crystal Tips" Flake Ice Machines:

F--S-...., FAS-149, FAS-229,

FWS-149, FWS-229

"Crystal Tips" Ice Storage Bins:  
B--S-....

MD PNEUMATICS, INC.  
SPRINGFIELD, MISSOURI

Lobe Line Pump: SP-200, S4-215,  
S-....

MEASUREMENT SYSTEMS INTERNATIONAL  
SEATTLE, WASHINGTON

S/S Scale Check-Weight: Series  
MSI-....

MEAT EQUIPMENT PARTS & SERVICE COMPANY  
WEST CHICAGO, ILLINOIS

Injector: BI-244 (BI-....)  
Rotary Brine Filter: MP-RF-.010

MEAT INDUSTRY TECHNIQUE AB

SIMRISHMAMN, SWEDEN  
1Hide Puller: MITAB, "MARK" II

MEAT MANAGEMENT, INC.

PALMYRA, NEW JERSEY  
Tank Dumpers: ML-30, ML-40, DM-..  
Meat Tumbler: M-...., PM450-2  
Automatic Mold Release: AMR-....  
Vacuum Extendedfall Meat  
Management: M-VEF-1  
Meat Tempering Tank: TTS-600  
Double Incline Belt Transport  
Conveyor: DIBT  
Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.  
LOS ANGELES, CALIFORNIA

Shelf Truck-5 Tier: 20075  
Shelf: 20072  
Curing Vat: 20017  
Offal Pan Rack Truck: 20043  
Offal Pan & False Bottom: 20042  
Cubed Meat Conveyor: 30004  
Semi Live Skid: 20030  
Flat Truck: 20020  
Beef Boning & Fabricating Conveyor:  
7748  
Ham Pumping Table: 10119  
Tub Truck: 20001  
Floor Racks: 10001, 1000  
500# Meat Tub Truck: 20003  
600# Meat Tub Truck: 20005  
1000# Tub Truck: 20007  
Utility Table: 10116  
Cutting Table: 10111  
Order Assembly Truck: 20002  
Incline Belt Conveyor: 30005  
Hydraulic Stuffers: 40004  
(Electric), 40005 (Manual)  
"Rex" Silent Cutter w/S/S Bowl:  
HK-65  
"Inject-Jet" Pickle Injector: 90009  
"VacuFresh" Packaging Machine:  
S6-Star, I-25 Interval, PN-30  
Double Chamber, I-20 MIDI  
Smokehouse 40166, 40167, 42271,  
42273  
Vacuum Packaging Machine:  
"Vacu-Fresh" Webstar Duo 42014,  
"Vacu-Fresh" E 42085,  
"Vacu-Fresh" S9DK 42087,  
"Vacu-Fresh" Piccolo 42009,  
"Vacu-Fresh" SH  
Vacu-Fresh: Piccolo 42018

Vacu-Fresh Westar Duo: 42035  
Vacu-Fresh Packaging Machine: SF,  
I-22, PN-20, Maxi-Pack  
Vacuum Packaging Machine: 1-18 Mini  
Dicers: TA 108/3, TA 108/4, TA 120,  
"Cubemat" 150/170

Dicer/Slicer: Piccolo II, Derby,  
Sprint, Cubemat 144, Unimat 120  
Water Bath Shrink Tank: 42081,  
42082  
Sausage Filler: 40240, 40241,  
40243

Continuous Vacuum Stuffer: 40230  
Vacuum Tumbler: "Vario-Vac" 650,  
350, 1000, 1500, 2200, 3100,  
4400, 6600, 11000

Meat Slicer: TK-...-2, TPS-..  
Pickle Injector: "Inject Jet"  
90009.., Inject Jet" 90009-D..  
Vacuum Meat Tumblers: 42310,  
42311, 42312

Smokehouses: 40117, 40118, 42267  
Dicer: Cubemat: 120

Vacuum Packaging Machine: Vacu  
Fresh Duomat II & III  
Continuous Vacuum Stuffer: 40232,  
40223, 40234  
Vacu-Fresh Vacuum Packaging Machine:  
"GASTRO"

Cutmaster Bowl Cutter: 42375  
Vacuum Packaging Machine: "Vacu-  
Fresh" Piccolo" C-10-H, "Vacu-  
Fresh" C-50D, U&W Webster Duo  
CD-110

S/S Blender: B-...., B-....  
S/S Blender: B5000, B6000

MEAT SEAL PROCESS, INC.

CRANFORD, NEW JERSEY  
Gatineau Vacuum Packaging and  
Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION

GAINESVILLE, GEORGIA  
"Yieldmaster" Separator: C  
"Yieldmaster" Skin Dewatering  
Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS  
CORP., DANBURY, CONNECTICUT

Meat Massager: MC-..  
Incline Tables: MR-..., MR-20S  
Pickle Injector: MI-..  
Lifter Dumper: MSL-..., MSD..  
S/S Tank: ST-20  
S/S Smoke Cart: SC-4  
Vacuum Tumbler: VT-10, VT-..  
High Lift Vat Dumper: CVD-  
....-HL, MSVD-...-HL  
Double Agitator Blender:  
MSD-.....

MEAT TECHNOLOGY

DU QUION, ILLINOIS  
Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.

ATLANTA, GEORGIA  
Pork Skin Fryer: PSF-....  
Oil Holding Tank: OHT-....

MECHTRONICS INDUSTRIES

WEST CHESTER, PA

Conveyor: 752, 752-A, "Inter-Stack"  
Conveyor: 250, 300  
Meat Patty Paper Interleaver: IL-900  
Inter-Stack Conveyor: 120/150  
Interleaver Conveyor: IL 100

THE MEAT COMPANY

SHAWNEE MISSION, KANSAS  
S/S Meat Vat: 1000, 1001  
Lazy Susan: 2001-..SS, 2001-..G  
Dump Buggy Cart: 1400, 1600

MEGA-PACK LTD.

GRESHAM, OREGON  
Smokehouse: MV-...., CH-...., CV-....

MENASHA CORPORATION

SCRANTON, PENNSYLVANIA  
Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.

MENTOR, OHIO  
Ham Slicer: HM-100

MEPSCO INC.

WEST CHICAGO, ILLINOIS  
Tenderizer: CT-31

MERCER TOOL CORPORATION

AMITYVILLE, NEW YORK  
Manual Bench Sausage Stuffer: Dick  
S/S

MERRICK SCALE MFG. CO.

PASSAIC, NEW JERSEY  
Scale - Continuous Weigh Feeder:  
950  
Continuous Weigher (Open Style):  
950

METAL MASTERS FOOD SERVICE EQUIPMENT  
CO., INC., SMYRNA, DELAWARE

Cutting Tables: CT-....  
Chopping Tables: BT-....  
Shelving w/carts: Series S, A, CC,  
EU, U, DR, DS, DT, MDR

METALS, INC.

ROCKY MOUNT, NORTH CAROLINA  
S/S Tables: M-...., M-....SB,  
E-...., E-....SB  
S/S Tables w/Cutting Board Tops:  
CTM-...., CTM-....SB, CTE-....,  
CTE-....SB

METRAMATIC CORP.

LANDING, NEW JERSEY  
Check Weigher: 300 Series, 1300  
Series, 1800-SS Series,  
"Weightec" II-SS, "Weightec"  
III-SS, "Weightec" IV-SS,  
"Weightec" V-SS  
Check Weigher: "Weightec" LWSS.,  
"Weightec" LWSS.., "Weightec"  
LWSS...  
Line Divider: LD-...-..  
Metal Detector (w/Search Head and  
Controls): MMD-..-SS  
Metal Detector System (w/Conveyor,  
Search Head and Controls):  
MDC-..-SS  
Medium Weight Checkweigher (For  
Packaged Product Only): MW-II,



MW-III, MW-IV, MW-V  
Weightec: HW-...SS

METRO EQUIPMENT CORP.

SUNNYVALE, CALIFORNIA

S/S Portion Control Scale: CW-../SS,  
CW-../SS/A-..  
S/S Baker Scale: SM-...,  
SM-../A-..., DSM-..., DSM-../A-..  
Bench Dial Scale:  
BD/11-../A-8/A-6/A-..  
BD/11-../A-8/A-7/A-..  
BD-../A-8/A-6/A-..  
BD-../A-8/A-7/A-..  
S/S Digital Bench Scale  
S/S Digital Scale: SPC-32,  
SPC-64/A-222  
S/S Washdown Printer: SS-503  
Digital Weight Indicator: SEP-..K,  
SEP-..K/A-..., SOLO-..K,  
SOLO-..K/A-..  
Electronic Bases: SAC-2015,  
SAC-2015/A-..., SAC-3020,  
SAC-3020/A-..  
Digital Scale: LCD-10, LCD-32,  
LCD-20, DSY-..., DSY-../A-280  
Scale: DSY-..  
S/S Digital Scale: SPC-64  
Accu-Weight Digital Scale: CDS-...  
Accu-Weigh Digital Weight  
Indicators: SX-..K, SX-..K/A-...,  
SX-..K/IB, SX-..K/IB/A-..  
Accu-Weigh Scale: SKY-5, SKY-32  
Accu-Weigh Digital Scale: SPAK-...

METRONICS, INC.

CEDAR FALLS, IOWA

Loin Pull & Rib Cut Machine:  
LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S  
"Supra Erecta" Metro Seal (To be  
used only for packaged product.)

METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used  
only for packaged product.)

METTLER INSTRUMENT CORPORATION.

HIGHTSTOWN, NEW JERSEY

Scale: PS-15  
Scale: PR-700 (to be used with  
suitable stand)  
Scale - Electronic Balances:  
PC..., PC..., PC...-03,  
PC...-03 (With S/S platform and  
suitable stand.)  
Multi Scale Weighing Platform:  
EB60-SS, EC240-SS, ECC600-SS  
FEHD Electronic Scale

MEYER MACHINE

SAN ANTONIO, TX

Vibra-Flex Vibratory Conveyor: VF-..

MEYER METALCRAFT SPECIALTIES

WINDSOR, MISSOURI

Meat Pump: 120  
Chub Chiller: 1-6M, 2-12M, 3-18M,  
4-24M  
Cooker: CKRS-. PM, CKRW-. PM

Chiller: CHRG-. PM, CHRB-. PM,  
CHRGB-. PM

S/S Insulated Chill Tank: ICT

S/S Cook Tank: ICKRT

S/S Transporter: ST 1

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

Eviscerating Machine: Apollo-72,  
Apollo IV, U-80, (Manual  
positioning of viscera for  
inspection necessary.) (Surfaces  
of machine contacting carcass  
must be sanitized between each  
use with 180 F. water or  
solution of 20 ppm residual  
chlorine at point of use.)  
Disc Pickers: JM-..., JMKD-..  
Broiler Unloading Station 180F:  
US-2  
Poultry Scalder: SC-1  
Automatic Head & Windpipe Puller:  
HP-2  
Automatic Electric Waterbath  
Stunner: AS-2 (Water level must  
not exceed 1/4" depth above screen.)  
Automatic Opening Cut Machine:  
"Jupiter" III (Surfaces of  
machine contacting carcass must  
be sanitized between each use  
with 180 F. water or solution of  
20 ppm residual chlorine at point  
of use.)

Automatic Gizzard Splitter: GS-III

"McSmith" Neck Skin Cutter: MS-1

Gizzard Defatter/Washer: DW-1

Automatic Pre-Stomach Machine:

PS-II (Personnel must be  
provided to trim portions of  
digestive tract not removed by  
the machine and must be in  
addition to the auxiliary  
peeler.)

Automatic Vent Cutter: VC-II  
(Surfaces of machine contacting  
carcass must be sanitized with  
180 F. water or solution of 20  
ppm residual chlorine at point of  
use.)

Reprocessing Station

w/Chlorinator. S.T.-1

Broiler Unloading Station: AD-1,  
AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

Automatic Bird Bagger: BB-1

Automatic Bird Bagger: PM-80

Automatic Bird Bagga: 05-51-02

Screw Chiller II: MSC-II

Inside/Outside Final Birdwasher:  
BW-2

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting  
of - Weighing Machine: HB-83,  
Line Clearer: LC-101, Weighing  
Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester: 033303

Neck Skinner: NS-1

Whole Breast Filleting Machine:  
06-08-01

Final Inside/Outside (14 Unit)

Bird Washer: 033713

Scale and Packout Conveyor:

06-08-01

Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION

MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MICRODRY CORPORATION

SAN RAMON, CALIFORNIA

Bacon Precooker: BWW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

SIOUX CITY, IOWA

Pork Skin Cutter

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500

Sandvik Boning Conveyor: 750

S/S Collapsible Smoke Cage: 2600

"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.

LIVINGSTON, NEW JERSEY

Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.

MORTON GROVE, ILLINOIS

Revolving Tray Oven: NY-....,  
KY-....

Rack Oven: NY-..

MID-STATES ENGINEERING &

MANUFACTURING, INC., MILTON, IOWA

Dumping Buggy: MS100B-U

S/S Curing Vat: SCCT-....

MIDWEST FILTER CORPORATION

HIGHWOOD, ILLINOIS

Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.

MASSILLON, OHIO

Sifter's Model 25S, 55S

Portable Vibrating Screening

Equipment: MR 605158R5, MR-..S...,  
ME-..

MILE HIGH EQUIPMENT CO.

DENVER, COLORADO

"Ice-O-Matic" Ice Machines:

B-....W-SS, B-....A-SS, B-....W,  
B-....A

Ice Cuber w/Bin: C-..H-A-P

Ice Flaker w/Bin: F-....A-..P,

F-....W-..P, F-....A-..F,

F-....A-..P, F-....W-..P,

F-....W-..F, F-....A-..S,

F-....W-..S

Flaked Ice Maker Dispenser:

FD-....A-P, FD-....A-S,

HD-....W-P, HD-....A-P,

HD-....A-S, HD-....W-S

FD-....W-P, FD-....W-S

Ice Cube Machines: C-..F-A-P,

C-..F-A-S, C-..H-A-P, C-..H-A-S,

C-....F-A-P, C-....F-A-S,

C-...H-A-P, C-...H-A-S,  
C-...F-W-P, C-...H-W-P,  
C-...F-W-P, C-...H-W-P,  
C-...F-R-P, C-...H-R-P, C-...F-R-P  
Ice Cube Machines: C-...F-W-S,  
C-...F-W-S, C-...H-W-S,  
C-...H-W-S, C-...H-R-S, C-...F-R-S,  
C-...H-R-P, C-...F-R-S,  
C-...H-R-S  
Modular Ice Flakers: MF-...-R-P,  
MF-...-A-P, MF-...-A-P,  
MF-...-W-P, MF-...-R-P,  
MF-...-A-P, MF-...-A-S,  
MF-...-W-P, MF-...-R-S,  
MF-...-R-F, MF-...-W-S,  
MF-...-W-S  
Ice Flaker: FC-...-A, FC-...-A,  
FC-...-W, FC-...-W  
Ice Bins: B-...-P, B-...-S

MILL SUPPLIES INC.

ORLANDO, FLORIDA

Conveyor Belt (Food Contact):  
X-300, X-400

MILLARD MANUFACTURING CORP.

OMAHA, NEBRASKA

S/S Flat Wire Belt Conveyor: CV-5200  
Rod Bed Smooth Top Belt Conveyor:  
CV-3100  
Continuous Poultry Cooker: FRE-200

B&N MILLER, INC.

BOSCOBELL, WISCONSIN

S/S Smokehouse B&amp;M M500

MILWAUKEE SEASONING LABORATORIES

GERMANTOWN, WISCONSIN

Basting Injector and Control: 100  
Basting Injection Machine: 300

MILLER METAL FABRICATORS

STAUNTON, VIRGINIA

S/S Chill Tank: CW-73  
S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING

CO., ST. PAUL, MINNESOTA

Box Sealers: Series S-610-, Model  
275, 477  
Gauge Insertion Machine: 1, 4650  
DR, 4650 DRA, 4670 DRA  
Dun-Rite Insertion System: 28700

MIRA-PAK, INC.

HOUSTON, TEXAS

Packaging Machine: GS, HS, KS, TKS,  
H2S, MS, RV-12-ES, RV-12-BS

MISA MANUFACTURING, INC.

WESTMINSTER, CALIFORNIA

Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.

NAGATAKU, KOBE, JAPAN

Belts (Food Contact): White, 2, 3  
or 4 Ply: F-CON-5L (Belts with  
cotton carcasses must have edges  
sealed with chemically acceptable  
compound.)

PATRICK J. MITCHELL CORPORATION

SEATTLE, WASHINGTON

Freezer Pan: 310E

IQF System Divider: "Fish Fall Out:

MIXING EQUIPMENT COMPANY

ROCHESTER, NEW YORK

Portable Mixers: UNS-A, UNS-.,  
UND-A, UND-..  
Mixer: "Lightnin" UNAR-., UNAG-.,  
XJQ-..

MO TEC, INC.

MT. VERNON, MISSOURI

Individual Off-Line Pressure Bird  
Washer with Chlorinator: TC-100,  
C-100

MODERN WELDING COMPANY, INC.

NEWARK, OHIO

S/S Vat: MW-8401, MW-8407, MW-.,.,,  
MS-...

JOHN MOHR & SONS - HYDRAHONE DIV.

CHICAGO, ILLINOIS

Neck Cutter: Hydrhone, HPC  
Neck Skin Cutter: BNC  
Vacuum Nozzle: AVL, VL, WCL, BCL,  
DV, HVL, HVL-S  
Vent Cleaner: VCN  
Cutter: Double Head  
"Hydrhone" Tendon Puller: TP-FP  
Shrink Tunnel: HST-..  
Dri-Line Shackle: DS-1  
Automatic Tripper: HST-8000  
Tendon Puller: HTP  
"Hydrhone" Turkey Hock Cutter  
HTHC-3000

MOJONNIER BROTHERS COMPANY

CHICAGO, ILLINOIS

Deaerator: C-..

MOL BELTING COMPANY

GRAND RAPIDS, MICHIGAN

Belting (Food Contact): .LR5/OW,  
.R5/5W, .R5/OW, .R3/OW  
Belt (direct food contact):  
Thermo-King H, 2H15/1W/NV,  
3H15/1W/NV, 3R10/OW  
Belt (direct product contact):  
2R2/OW/U, 1R3/OW/U

MOLDED FIBREGLASS TRAY CO.

LINESVILLE, PENNSYLVANIA

Food Trays: 30., 33.  
Tote Boxes: 7-..  
Tote Box Lids: 7-....

MOLDEX, INC.

PUTNAM, CONNECTICUT

Polyurethane Solid Round: 1/8" thru  
9/16"  
Polyurethane V Belting: "A", "B",  
"C"  
Belts (Food Contact): Moldex Flat  
E, T

MOLINE COMPANY

DULUTH, MINNESOTA

Dough Cross Roller: MCR-..  
Dough Extruder: 10-10, 10-14  
Processing Belt Conveyor: PC-1  
Reversible Dough Sheeter: 550, 550B,  
550C

MONFORT OF COLORADO

GREELEY, COLORADO

Plastic Belt Product Conveyor: E-101  
Conveyor: MGL-.,.,., MGL-.,.,.

MONO GROUP INC.

BENSENVILLE, ILLINOIS

Lobeflo S/S Pump...NDM With  
Sanitary Type Connections

THE MONTAQUE COMPANY

HAYWARD, CALIFORNIA

S/S Gas Ovens: S115, S115A, S115S,  
S136, S236, S2115A, S2115S,  
SP115, SP115A, SP115S, SP136,  
SP236, SP2115, SP2115A, SP2115S  
S/S Electric Ovens: SEK15A,  
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES

ATLANTA, GEORGIA

Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.

SKOKIE, ILLINOIS

Automatic Product Ejector:  
2721-1000  
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.

MANCHESTER, CONNECTICUT

Air Operated S/S Plug Type (with  
sanitary type end connectors)  
Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.

RALEIGH, NORTH CAROLINA

Salting System  
Freezer: PPF  
Freezer w/CIP System: CBF  
Giblet Pumping & Chill System  
Freezer: PFS-60H-2515-F  
Poultry Carcass Chiller: MNT-..  
Water Overflow Meter: WM-10-G  
Heat Exchanger: WRC-...HSS  
Continuous Belt Freezer: SMF-....  
Giblet Chiller: GS-...MNT  
Turkey Chiller: MNT  
Nugget Ice Machine: NIM-RA-15T  
Ice Maker (Ice Master): NIM-.,.,  
H-..T, NIM-..H-..T, NIM-..-H,  
-..T, PIM-..H-..T, PIM-..-H,  
..T, PIM-..H-..T  
Ice Maker (Ice Master): NIM-.,.,.,  
NIM-.,.,., NIM-.,.,.,  
NIM-.,.,., NIM-.,.,.,  
NIM-.,.,.,  
Ice Maker (Ice Master): PIM-.,.,.,  
PIM-.,.,., PIM-.,.,.,  
PIM-.,.,., PIM-.,.,.,  
PIM-.,.,.,  
Ice Surge/Storage Bin: B-..

MORRISON COMPANY, INC.

ANTHONY, KANSAS

Belts, Food Contact:  
OHGR-2 (White)  
OHGR-3 (White), OHGR-2MC,  
OHGR-3MC, OHGR-3-Tan  
Belts (Direct Food Contact):  
OHGR-2VG, OHGR-3VG, OHGR-2LG,  
OHGR-3LG, OHGR-2LR, OHGR-3LR,  
OHGR-3LGM, OHGR-3LRM,  
OHGR-3LR-TAN, OHGR-3MC-Tan



MORRISON WEIGHING SYSTEMS, INC.  
MILAN, ILLINOIS  
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.  
CINCINNATI, OHIO  
Internal Alarm: Temperature

MORTON SALT COMPANY  
CHICAGO, ILLINOIS  
Brinemaker: P-2, EP, EP-2, ES,  
FC-1015  
Fluitron: QR  
Saltab Depositor: SG, G-SH  
Liquid Dispenser: FLOCRON, IMCO  
Meat Pump: 402

MOYER DIEBEL CORPORATION  
AMHERST, NEW YORK  
Turnover Machine: E200MPP(A), PM-3,  
PM-4  
Dough Sheeter: PM-1, PM-2

MRM/ELGIN PACKAGING MACHINERY  
DIV. OF DOMAIN INDUSTRIES  
NEW RICHMOND, WISCONSIN  
Filling Machine: R-50-V  
Filler: 68177  
Vacuum Cleaner: Air Vent, 1093

M-TEK INCORPORATED  
EAST DUNDEE, ILLINOIS  
Vacuum Bag Sealer: Corr-Vac Mark I,  
Mark II, Mark III

PAUL MUELLER COMPANY  
SPRINGFIELD, MISSOURI  
Ramsey Transfer Conveyor: #2  
Boning Table Conveyor: 3-Belt  
Ramsey Food Cooker: #1  
S/S Atmospheric Cooker: SCI  
Bulk Milk Cooler: RH  
S/S Kettles: A, AP  
Poultry Chill Tanks: 304-4, 304-5,  
409-4, 409-5  
S/S Cooler: R.C.  
Double Belt Conveyor: PE0001  
S/S Belt Conveyor: CPC-....  
Meat Tank: MT-01, 304-3  
Jacketed Kettle w/Agitator: F  
Poultry Dump Cart: DC  
S/S Agitated Cooling Storage Tank:  
RH-P  
Horizontal Storage Tank: "SHW"  
Stainless Steel Cooker: RCW  
Cook 'N Cool: CNC  
S/S Meat Rack  
S/S Transfer Cart  
Silo Storage Tank: SVW  
Falling Film Chiller: FFC  
S/S Plate Heat Exchanger: AT10DW  
S/S Food Grade Tanks: Porta-Tanks

MULCO ENGINEERING  
ATLANTA, GEORGIA  
Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.  
LOS ANGELES, CALIFORNIA  
Sausage Packaging Machine: 810, 812

MULTIPLE SYSTEMS INC.  
AMARILLO, TEXAS  
Tendon Spinner: 2436

MULTIVAC, INC.  
KANSAS CITY, MISSOURI  
Packaging Machine: "Multivac" AG-6,  
AG-8, AG-80, AG-800, A200, A-300,  
A-400, AB-100, M-8..., M-8..D,  
M8..., M8.../..., M-72, R-7...,  
R-5..., R-80  
Sealing Machine: "Multivac" AG-4,  
B-6, BG-6, R-67, R-70, AGW, AGV,  
AG-5, B-7, AG-500, AG-900  
Rollstock Vacuum Packaging Machine:  
"Multivac" M100

MUNSON MACHINERY COMPANY INC.  
UTICA, NEW YORK  
Rotary Mixer: 700-TSS

MURPHY STR  
ST. JOSEPH, MISSOURI  
Segmented Tooth Roller: M-15

MURZAN INC  
NORCROSS, GEORGIA  
Sanitary Double Diaphragm Pump:  
DL-...SL, PI-...SL, PI50DL, PI50SL

- N -

N & W PACKAGING SYSTEMS, INC.  
KANSAS CITY, MISSOURI  
Form, Fill, and Seal Packaging  
Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.  
CHICAGO, ILLINOIS  
Rotary Filling Machine  
(Powder/Granular) Model:  
"Sanifill"...

NANTSUNE IRON WORKS COMPANY, LTD.  
OSAKA, JAPAN  
Meat Slicer: "High Clean" NHC  
Slicer: NHC-U

NATIONAL CONTROLS, INC.  
SANTA ROSA, CALIFORNIA  
Drum Fillers: 22-MCSSF, 22-MTFF,  
16-MTFF, 16-MCSSF, 20-MTFF,  
24-MTFF  
Dual Scale Filling System:  
23TFF2-E  
S/S Scales: 3207, 3224, 3234,  
3250, 3220-10, 3220-25, 3220-50,  
220-100, 3260, 3255/58  
Scales (with suitable stand):  
3230, 3240, 3241  
Weight Meter: 5786  
Electro scale: 475

NATIONAL CYLINDER GAS  
KING OF PRUSSIA, PENNSYLVANIA  
Nitrogen Freezer: (Ultra-Freeze)  
2-10, (Ultra Freezer) 2-10-7S,  
(Ultra-Freeze) 2-20,  
(Ultra-Freeze) 4-30

NATIONAL INDUSTRIAL MFG.  
BURLINGAME, CALIFORNIA  
"Nieco" Broilmaster: 2500-S,  
1000-L, 1200-S, 3700-S, 4900-S  
Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.  
BALTIMORE, MARYLAND  
Sanitary Filling Valve: SAN-60  
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.  
WARREN, MICHIGAN  
Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY  
HINGHAM, MASSACHUSETTS  
Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.  
CONYERS, GEORGIA  
Spiral Ham Slicing Machine:  
HA-10069

NEBCON MATERIAL HANDLING SYSTEMS  
OMAHA, NEBRASKA  
Vertical Snout Stripper: 733  
S/S Offal Hanging Truck: 1910

NEBRASKA CONVEYOR INC.  
COUNCIL BLUFFS, IOWA  
Stainless Steel C Hook/Knife  
w/Sterilizer: 604C  
Hide Puller: 643  
S.S Tripe Scalder: 610  
Lazy Susan: 685  
S. S. Packing Table: 517  
S. S. Slat Moving Top Table: 634  
Belt Conveyor: 680  
Vat Dumper: 1023  
Boning Table w/Cutting Boards: 509  
Jaw Puller: 725

NELGO MANUFACTURING  
WAKURASA, INDIANA  
Smoker/Cooker: SS-2

NESTAWAY, INC.  
CLEVELAND, OHIO  
Wire Container "Smokrak":  
....NY/CR, ....SS  
Wire Container "Chilrak":  
....NY/CR, ....SS

NESTIER CORPORATION  
MILFORD, OHIO  
Meat Lug Lids: 02-..., 03-...,  
06-..., 08-..., 15-..., 18-...  
Meat Lug w/Drain Holes: 18-...  
Bulk Containers: 22-...  
Bulk Container Lids: 23-...  
Plastic Drums: 21-...  
Plastic Drum Lids: 21-...  
Tote Boxes: 09-...  
Tote Box Lids: 10-...  
Meat Dolly: 34-...  
Plastic Meat Trays: 18-465, 18-467  
Meat Lugs 01-..., 07-..., 11-...,  
17-..., 18-..., 04-...  
Containers (w/optional lids):  
47-....

NEW BRUNSWICK INTERNATIONAL, INC.  
EDISON, NEW JERSEY  
Load Cell Scales (With Suitable  
Stand) DS-6-30, DS-60-30D.  
S/S Scale: DS-260  
S/S Platform Scale: DPS-8000  
Electronic Platform Scale: DS-410

NEW LONDON ENGINEERING COMPANY

NEW LONDON, WISCONSIN

Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS

CALIFORNIA, MISSOURI

Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY

KANSAS CITY, MISSOURI

Sup-R-Clean Food-Veyor: WSC12-24-12,  
WSC18-16-12

Gizzard Skinning Machine: 1350...

Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS INC.

(Formerly NIJHUIS SCHLACTTECHNIEK,

LICHTENVOORDE, THE NETHERLANDS)

HOLLAND, MICHIGAN

Nijhuis Automatic Scalding Tank:

"Turn-O-Matic" NTOM-....

Dehairing and Flaming Machines:

"Goliath" NDF-....-D, N-....-D

Moving Top Table w/Washer:

NMTT-....

Multi-Purpose Polishing Machine:

"Nijhuis" NPM-..

Nijhuis Singeing Machine: NSF

"Spitfile" -..

Nijhuis Scalding Tank: NST ....

Scalding and Dehairing Machine:

NHDGE-...., NHDGG-....,

NSLSE-...., NSLSG-....

Infra-Red Carcass Sterilizer:

NIFR-....

Back Fat Sheetening Slicer: 1-A

NIJHUIS SCHLACTTECHNIEK

LICHTENVOORDE, THE NETHERLANDS

Nijhuis Automatic Scalding Tank:

"Turn-O-Matic" NTOM-....

Dehairing and Flaming Machines:

"Goliath" NDF-....-D, N-....-D

Moving Top Table w/Washer:

NMTT-....

Multi-Purpose Polishing Machine:

"Nijhuis" NPM-..

Nijhuis Singeing Machine: NSF

"Spitfile" -..

Nijhuis Scalding Tank: NST ....

Scalding and Dehairing Machine:

NHDGE-...., NHDGG-....,

NSLSE-...., NSLSG-....

NITTA INDUSTRIES CORPORATION (FORMERLY

NITTA BELTING CO., LTD.)

OSAKA, JAPAN F-541

Belt (Food Contact): White NLG.

WU-12BK, WU-12AK, CC-7AK, CC-6AK,

CC-12AK, EC-20B

NITTA INTERNATIONAL, INC.

NORCROSS, GEORGIA

Belts (Food Contact): WU-6A,

WU-6AK, WU-12A, WU-12AK, WU-12B,

WU-12BK

Clina-12UF, 12CF, 20CF, 30CF,

07UF, 07CF, 06CF

Espt-20CC, 30CC, 40CC, 55CC,

81CC

WF-07UF, WF-12UF

Belt (Direct Food Contact): WFS-10

UF

FRITZ NORBURY CO.

PINEVILLE, LOUISIANA

Hand Activated Hand Wash Valve

(Used with proper pressure  
regulator on water supply line):

FN-100

NORDSON CORPORATION

AMHERST, OHIO

S/S Pump: 64B

Spray Gun Assembly: A7A

Air Elevator for Pump: 64B

Spray Gun: NPE-2A

Agitated Hopper: NPE-H3

Heater: NH-4

Filter S/S: 161510

Circulation Valve Kit: 244778,

244780

NORDSON CORPORATION

NORCROSS, GEORGIA

Bone Foam/Foam Melt System:

"Nordson" 130, 150, 170 (Product

label shall indicate presence of

"Bone Foam".)

NORMAN MACHINERY COMPANY

NEWARK, NEW JERSEY

Mixers: 150, 400, BDSL-....,

BDHL-....

Hi-Speed Mixers (Impeller and

impeller drive assembly must be

disassembled daily for cleaning

and inspection): DS-...., DH-....

NORR ENGINEERING-MANUFACTURING CO.

FORT WAYNE, INDIANA

Flexible Packaging Machine: Series

F

NORTHFIELD EQUIPMENT & MFG. COMPANY

NORTHFIELD, MINNESOTA

Freezer Belt (Food Contact):

Omni-Grid, Omni-Flex, S, G

Freezer: Spiral (Acceptance applies

to the conveyor only. Each

installation must be reviewed by

the Equipment Group.)

NORTH STAR ICE EQUIPMENT COMPANY

SEATTLE, WASHINGTON

Ice Maker: 60, 10, 20, 40, 90

Ice Rake & Elevator System:

R15/17-73

Pneumatic Ice Conveyor: PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.

OMAHA, NEBRASKA

Paunch Umbrella Washer: PU-74-1

Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY

SPRINGFIELD, MISSOURI

Batter and Breeding Machines: 71-A

Gas Fired Oven: 363GO

Fryer (Gas): NF-3410

Shaker-Sifter: NRDS-14

Drum Breeder and Batter System:

NRD-14, NRDB-14

Fryer (Gas) With Storage Tank:

NF-....

Fryer (Electric) With Storage

Tank: NFE-....

Continuous Oil Filter: "Filter

King" NF-....

Infeed Transfer Conveyor: NT-....

Pack-Off Conveyor: NP-....

Shuttle Conveyor: NSC-....

Spreader Conveyor: NSPC-....

Combination Vat Dumper: NCVD-....

Conveyor Inspection Trim:

NCIT-....

Rotary Blancher: NRBL-....

Dewatering conveyor: NDC-....

Conveyor: NC-90-....

Cooling Conveyor: NCC-....

Column Dumper: NCD-....

Lazy Susan: NLS-..

Preduster: NDP-..

Batter and Breeding Machine: SK-8,

SK-14

Countertop: "Lil Breader"

Continuous Fryer Reserve Tank:

NF-...., NRT-....

Oven: 3600

Mixer/Blender: NMB-....

Mixer/Blender: NMB-....

Oven: NO-....

Preduster: NPD-....

Infeed Conveyor: NC-....

Pack Off Conveyor: NPC-....

Batter Breeding Machine: "Lil

Breader"

Batter Breader: SK-....

Stack Freezer Conveyor: NSFC-....

Batter Applicator: NBA-....

NOVEX, INC.

WADSWORTH, OHIO

Conveyor Belt (Food Contact):

"Novitane" FG95A, FG-55D, FG,

FG-40/85-COS, FG-40/95-COS,

FG-90/85-CBS

NU-MEAT TECHNOLOGY

SCOTCH PLAINS, NEW JERSEY

Conveyor Cuber: "Convey Cuber"

NUNNERY-FREEMAN COMPANY

HENDERSON, NORTH CAROLINA

Grill: (Electric)

Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS

WESTCHESTER, PENNSYLVANIA

Grill: (Turmix)

NUTEC MANUFACTURING

ORLAND PARK, ILLINOIS

Patty Machine: Nutec 1A

NUTRIDAN ENGINEERING A/S

DENMARK

Bacon Press: IV

NU-VU FOOD SERVICE

MEMORINEE, MI

Oven: BO-16R

N. V. GEBROEDERS NAEFF

LOCHEM, HOLLAND

"Naepo" Cutting Boards



OAKES MACHINE CORPORATION

ISLIP, NEW YORK

Continuous Mixer: 14MC15A

ODENBERG K & K

SACRAMENTO, CALIFORNIA

Processor Cooker: 15-....

ODEN CORPORATION

BUFFALO, NY

Pro/Fill (used w/NEMA 4/12 control cabinet): 5000

Pro/Fill: 3000

OHAUS SCALE CORP.

FLORHAM PARK, NEW JERSEY

Scales: 88..F, 88..Series

S/S Platform Scale (w/I 20W

Indicator): WB..., WB..., WBS..., WBS...

O. H. I. CO.

STOCKTON, CALIF.

Pole Dumper: PD-6E

Blender: B2E, B3E, B5E, B15E

Vacuum Blender: VB2E, VB3E, VB5E, VB15E

Oven: SSH-110

Tenderizer "Rollo Massage" M-1 126A

Drum Dumper: DD18H

S/S Drum Tumbler: DT18H

Tumbler-Shaker and Loading

Assembly: TS-2000

Tenderizer W/Conveyor: 500

Turkey Breast Tumbler: TM-5000

Screw Conveyor Metering Device: M-D301

OHIO CREAMERY SUPPLY

CLEVELAND, OHIO

Sanitary Liquid Holding and Transfer Tank: ...GAL

OLD RANCHERS CANNING CO.

UPLAND, CALIFORNIA

"Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN

Wrapping Machine: 898-SF, 906, 999-NSF, 1016 RR, 906GF, 1080, 1006

Slider: 797S, 797SG

Trayveyor: 54-...

Transfer Pump: 58-030

Piston Filler: 60-040

Heat Sealing Assembly: 713506, 713561

GEORGE J. OLNEY, INC.

WESTERNVILLE, NEW YORK

S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK

Fibre Optic Scope: 1F13D3-60 (USDA inspectors at plants using this device must be trained and be proficient in its use.)

OMAR DI GUERNELLI IVANO & C.S.A.S  
BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMEKO-BOSS COMPANY

OMAHA, NEBRASKA

Bagging Table: 1076

Landing Table: 1065

Lazy Susan Table: 1077

Boning Table: 1061-A, 1061

Fat Grinder &amp; Pump Ass'y: 1078

Sheep Viscera Inspection Table: 678

(Sanitized with 180 F. water.)

Cattle Head Flush Cabinet: 689-A

Snout Stripper: 248

Hog Viscera Inspection Table: 218,

219 (Sanitized with 180 F. water.)

Hog Head Table: 225

Boning Conveyor Table: 1060-A

Tripe Inspection Rack: 713

Meat Tumbler

Head Flush Booth: Sheep

Hide Puller (OMEKO-ARMOUR): 711

Fat Conveyor: 1064-A

Vat Dumper: 1125

Tripe Scalding: 643

S/S "V" Type Tripe Scalding: 642

Paunch Table: 682

Belly Roller: 422

S/S Flight Table: 404

Tripe Umbrella: 644

Head Flush Cabinet: 688

Head Work-Up Table: 686

Jaw Puller: 691

2-Section Fat Box: 684

Tongue Wash Tank: 704

Pluck Table: 685

Condemned Head Truck: 692

Head Splitter: 712

Beef Viscera Inspection Table: 670

(Sanitized with 180 F. water.)

Fat Wash Box: 220

Hog Head Splitter: 228

Automatic Hog Head Splitter: 229

Belly Roller: 407

Viscera Separating Table: 221

Meat Wash Table (3 Compartments): 232

Perforated Top Table: 126

Trim Table: 2212

Ham Skinning Saddle: 420

Hog Jaw Puller: 227, 249

Tongue Washer: 240

Shoulder Cutter: 406

Side Splitter: 412

Hog Stomach Opening Table: 223

Rotary Head Flush Cabinet: 689

Bone Saw: 419

Paunch Table: 681

Conveyor: 1064-A, 1064

Screw Conveyor: 1087

Boning Table: 1061-A, 1058-A

Shrink Tunnel: 1074

Dry-Off Unit: 1075

Perforated S/S Top Table: 686-A

Truck: 1606, 1607, 1602, 1603,

1604, 1605, 1608, 1609, 1612,

1613, 1614, 1616, 1618, 1617, 1624

Tongue Hook: 827B

Hide Puller: 702

Dump Bucket (Bottom): 1002

Round Nose Truck, S/S: 1610

S/S Boning Table: 125, 1060

S/S Utility Table: 121

Belly Knife: 421

Square Nose Truck, Galvanized: 1611B

Square Nose Truck, S/S Body: 1611

Sausage Truck: 1600-1601

Hog Polisher: 213, Brush Type 216

S/S Vat: 1100

Beef Carcass Washer: 725

Sheep Carcass Washer: 727

Beef Head Washer: 726

Heart Slasher: 230A

Heart Washer: 230B

Market Truck: 1044 Special

Spike Hog Head Workup Conveyor: 250

Tables: 122, 123, 124

Meat Wash Sink: 202

Chitterling Dewatering Machine: 247

Dyna Jet Tripe Washer: 729

S/S Fresh Meat Trees: 140, 141

Lazy Susan: 218

S/S Poultry Chill Vat: 1101

Metal Slat Trucks: 1626, 1627

Table Model Cut-Off Saw: 424

Gambrel Cord Cutter: 403

Hog Hide Puller: 280 and 280-A

(This is with the understanding that the puller will be installed sufficient distance from the center line of the rail to preclude contact of the carcass with the pulling mechanism and will be operated in a manner to preclude carcass contamination from falling debris and other foreign material).

Wire Mesh Conveyor: 1085

Belt Conveyor: 1057

Ham Cut-Off Knife: 425

Bagging Hopper: 161

Liver and Lung Slasher: 242

Stationary Hog Viscera Inspection Table: 222

Fat Pump: 1086

Automatic Hog Stamper: 285

Hog Scalding Tub: 205

Final Hog Wash Cabinet: 730

Hog Spray Cabinet: 738

Glycol Chiller: 1084

Electric Stimulator 625A, 625

(Automatic), 625C

Trim Bin W/Discharge Screw: 1088

Pneumatic Divert System: 1059

Rotary Snout Puller: 244

Rotating Head Splitter: 228

Automatic Hog Singer: 215-2

Up-Type Hide Puller: 710

Hog Polisher: 287

Hog Pre-Dryer: 288

Hog Carcass Pre-Washer: 288

Hog Carcass Air Pre-Dryer: 217

OP/TEC, INC.

MILFORD, MASSACHUSETTS

Meat Analyzer: "Lean Machine: LM-1

OSSID CORPORATION

SCOTLAND NECK, NORTH CAROLINA

Stretch Wrapping Machine: 500

Sealing Unit: 500

OWENS-CORNING FIBERGLASS CORP.

TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,

MDBC, MFBC

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200  
Series, 46-400 Series, 58-200  
Series  
Gas Flush Tunnel: 10-..

OXY-DRY CORP.

ELK GROVE, ILLINOIS

Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACHECO, INC.

HACKENSACK, NEW JERSEY

Manicotta/Cannelloni System:  
MCS-2-12-6000 consisting of  
Dough Sheeter: SH-2-12-6000  
Blanching Tank: BT-2-12-6000  
Cooling and De-Starching Tank:  
CD-2-12-6000  
Process Conveyor: PC-2-12-6000  
Filler Pump: EK-2-12-6000  
Flipper Roller Mechanism:  
FR-2-12-6000

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFV  
Proter Vacuum Packaging Machine:  
P-90

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON

Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30  
Note: Lamp must be used in  
accordance with Part 7, para.  
7.16(b) of the Meat and Poultry  
Inspection Manual.

PACK WEST MACHINERY CO., INC.

PASADENA, TEXAS

Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY

EAST LONGMEADOW, MASSACHUSETTS

Packaging Machine: BW-6, TWH-S  
Wrapping Machines: 6-U, 6-UE,  
6-UES, UE-6A

PACKAGING AIDS CORP.

SAN RAFAEL, CALIFORNIA

Vacuum Sealer: 73VS, ..VS..  
"Impulse"  
Vacuum Barrier Sealer: 73VBS,  
..VBS.. "Hot Bar"  
Audionvac: VM 101, 151, 201

PACKAGING EQUIPMENT SALES

IVYLAND, PENNSYLVANIA

S/S In Feed Conveyor: PFM-2000  
Horizontal Wrapper: PFM-200  
Ameripak Horizontal Wrapper: PFM-50,  
PFM-200

PACKAGING RESEARCH CORP.

DENVER, COLORADO

Fillers: PRC-F, PRC-P, .S-..  
..S-..., .SB-..., ..SB-..., 4PSB,  
8PSB  
Pressure Regulating Accumulator:  
216PR, 300PR  
Pressure Regulator: 10PR  
Vertical Powered Screw Hopper:  
VPSH-H, VPSH-E  
"Versaform" Former: VF-....

PACKAGING SYSTEMS/3M

ST. PAUL, MINNESOTA

Sealing Machine (S-647 "L" Clip  
Applicator) 5790

PACKERS DEVELOPMENT CORP.

ROCHESTER, NEW HAMPSHIRE

Air Operated Skinning Knife:  
"Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.

OMAHA, NEBRASKA

Neck Pins: RMB-1  
FL Type Head Inspection Stand: 1730  
Flat Top Tables: FT-....,  
FT-...., FTBS-....,  
FTBS-....  
Cutting Board: "Packers" 60750,  
60751-E  
Maja Skinning Machine: FIM436  
Derinding Machine: ESB440, SBA410,  
SBA415  
Automatic Derinding Machine:  
VBA600A, BVA700A  
Derinding Machine: ESM-435, VBA-500A  
Skinning Machine (membrane): FEM 436  
Maja Ice Machine: SA-....  
Storage Container: E-...  
Evaporator: RVE-....

PACKERS MACHINE AND MFG. CO.

TOLEDO, IOWA

Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALE

FRANKSVILLE, WISCONSIN.

Plastic Sealer: 4  
Meat Sealer: Poly-Motor-Jaw  
Band Sealer: 6000

PADGETT-SWANN MACHINERY COMPANY, INC.

TAMPA, FLORIDA

Conveyor: HBC-...

P.A.L.G.A.

AVIGNON CEDIX, FRANCE

Mini Brochetteur: 36/FF  
Auto Brochetteur: 64-FF

PALLET DEVELOPMENT, INC.

AMBRIDGE, PENNSYLVANIA

Plastic Pallet (For Packaged  
Product Only): 300

PALMIA, AB

SODERHAM, SWEDEN

Grinder: "Palmia" P-250, P-300,  
P-400

STEPHEN PAOLI MFG., CORP.

ROCKFORD, ILLINOIS

"Paoli" Deboning Machines: 19A,  
20A, 21A, 19AF, 20AF, 21AF, 19,  
20, 21

Deboning and Desinewing Machines:  
"One Step" 19, 20, 21, 22, 22-H,  
23

PARAMOUNT PACKAGING CORP.

CHALFONT, PENNSYLVANIA

Poultry Loading System: 1500  
Pad Dispenser: 1500A  
Para-Loader: 2000

J. C. PARDO

BALTIMORE, MD

Combination Tumbler Chiller/Cook  
Tank: CKCT/TC

PARK RUBBER COMPANY

LAKE ZURICH, ILLINOIS

Cutting Boards: Cut-Rite, Simona  
2000

J. E. PARKER AND COMPANY

EATON, OHIO

Poultry Broth Concentrator: JDC-361

PARKSON CORPORATION

FT. LAUDERDALE, FLORIDA

Rotary Screen: 2000X

PARSONS AUTOMATIC SCALE COMPANY

BERKELEY, CALIFORNIA

Macaroni Scale  
Scale Assembly EL-WA

PARTCO, INC.

ORLAND PARK, ILLINOIS

Perforator Cuber: PC-28

PASCO MANUFACTURING INCORPORATED

OCONTO FALLS, WISCONSIN

Belt Conveyor: BC-100

PASTA-MAT, INC.

MASPETH, NEW YORK

Automatic Tortellini Machine:  
130-G, 130-G-4  
Automatic Ravioli Machine: D-74-G  
Heavy Duty Ravioli Machine: HDR-...  
Automatic Dough Laminators: APL-...

PASTA WORLD

E. FARMINGDALE, LONG ISLAND, NEW YORK

Tortellini Machines: MGT..P/...,  
AA...

Ravioli/Tortellini Machines:

MGC..P/..., R/N....

Sheeter/Kneader Machines: SA...,  
CA...

PASTEURAY COMPANY

ST. LOUIS, MISSOURI

Ultraviolet Lamp (Non-Ozone):  
P-11-20, P-25, P-30-13, P-33,  
P-41, P-50, P-72 Note: Lamps  
must be used in accordance with  
Part 7, para. 7.16(b) of the Meat  
and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.

SAN ANTONIO, TEXAS

Mechanical Freezer: "High Flux" 48



Transfer Conveyor: TC-....  
Water Chiller: IC-....  
Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-.....  
Spiral Freezer: HI-QF 1200-....

PATTERSON INDUSTRIES, INC.  
EAST LIVERPOOL, OHIO  
Double Core Mixer "Thoroblender Type A"

PATTERSON-KELLEY COMPANY, INC.  
EAST STROUDSBURG, PENNSYLVANIA  
Twin-Shell Blender: SB, 1B  
Zig-Zag Blender: CSS-M  
Heat Exchanger: HX-12D-67-L2  
Plate Heat Exchanger: V-13

PATTY-O-MATIC  
FARMINGDALE, NEW JERSEY  
Patty Machine: 445 SDA, 800 SDA, 1260

PAXALL CIRCLE MACHINERY  
GLEN ROCK, NEW JERSEY  
Heat Sealing Machine: "Rychiger" JP-10  
Filling & Heat Sealing Machine: 1716 BK-, 1716 BA-

PAXALL PARSONS MACHINERY  
BERKELEY, CALIFORNIA  
S/S Combination Weigher: World Star 14

PBM INC.  
IRWIN, PA  
Flush Tank Ball Valve: FTH...

PEARCE AND COMPANY, INC.  
DANVERS, MASSACHUSETTS  
Band Saw: HS-5M

PEARSON ENTERPRISES INC.  
JACKSONVILLE, FLORIDA  
Tectron Metal Detector: 5500  
Conveyor: 19

PEDCO, INC.  
RUSSELVILLE, ARKANSAS  
Infeed Separator: PC-200

PEERLESS MACHINERY CORP.  
SIDNEY, OHIO  
Dough Mixer: MSS-..., MSS-....  
S/S High Speed Dough Mixer HSS-....

PEERLESS METAL FABRICATORS, INC.  
BRIDGEVIEW, ILLINOIS  
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY  
EVANSTON, ILLINOIS  
S/S Scale: 832S, 832SRD, 85S, 810S, 820S, 840S, 1060S, 10100S, 10200S  
Electronic Scale: PS-10F, PS-100P, PS-100PR

PEMBERTON-BOLDT, INC.

DES MOINES, IOWA  
Strainer: HS-225  
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT CO., MEMPHIS, TENNESSEE  
Deep Fat Fryer: BR-S  
Hog Singer: 1926  
Neck Washer: Neck-A-Matic MDM67A, JM-73A  
Hog Polisher: SPB-11  
Spreader Conveyor: VB-800  
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.  
MADISON HEIGHTS, MICHIGAN  
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY  
LEOLA, PENNSYLVANIA  
Fan Scales: SI-100-H-U, 1-10-U, SI-10-U, 40-U, 450-U  
Over and Under Scales: DPS-3-U, D-S-U, D-5-RB-U, D-10-U, D-10-X-U, D-10-12-X-U, DS-3-U, DS-3X-U, D-45-U, D-45-X-U, D-12-U, D-12-B-U, D-20-U, DC-3-U, DC-8-U, DC-8-S-U, DC-10/50-U, DC-10/50-X-U  
S/S Scale: DPS-10-U  
S/S Sanitary Scale: 601-U, 625-U  
S/S Bench Scale: DSC-1-20  
Electronic Weighing System: 4300  
Electronic Load Cell: 6200  
Scale: Over/under 4500, 6200  
Over/Under Checkweighing Scale: 4700  
Scale: 50 "Nema"4  
In-Counter Portion Control Scale: 60-W  
S/S Checkweighing Scale: 4500, 4700  
S/S Bench Top Scale: 6200  
S/S Low-Profile Platform Scale: 6600

PER-FIL INDUSTRIES  
BURLINGTON, NEW JERSEY  
Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.  
ROCHESTER, NEW YORK  
Barrel Deheader (Horizontal Cutting): 3

PETERS MACHINERY CO.  
CHICAGO, ILLINOIS  
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE  
GAINESVILLE, GEORGIA  
Giblet Pump: T-101, S-101  
Back and Breast Splitter: GK-101  
Back Half Quartering Machine: CC-184  
Giblet Chiller w/Rotary Unloader: WP-984  
Accumulator System: AWS-224  
Giblet Dewatering Belt: TW-202  
Utility Conveyor: 287

THE PFAUDLER CORPORATION  
ROCHESTER, NEW YORK  
Superjector: (Titan) CNS-70  
Filling Machines: (Piston) RP-....., C-..., RP-....M

"Glasteel" Chemstor Tanks: Vertical CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.  
FOLCROFT, PENNSYLVANIA  
Belts (Food Contact): Hycar CP, PVC White

PICK HEADERS, INC.  
WEST BEND, WISCONSIN  
Cooker: SC-...

THE PICKWICK COMPANY  
CEDAR RAPIDS, IOWA  
"Spin-Pik" Poultry Pickers: JS-1B, JS-2A  
Poultry Scalders: 5A-...  
Poultry Scalders: AS with "Dunkmaster": AD  
Eviscerating Table: ET  
Poultry Picker: SP  
Killing Tunnel: KT  
Poultry Pickers: "Spin-Pik" JS-3A, "Spin-Pik" JS-3ARD  
Outside Bird Washer: BWO

THE PIE-MATIC CO., INC.  
CONVERSE, TEXAS  
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.  
WATERLOO, ONTARIO CANADA  
Vacuum-Stuffer: 2PS-82  
Portioner for Ham Filler: VPF-35, VPF-35P  
Clipper Portioner: CP-20  
Ham Stuffer: HST-...  
Ham Can Filler: PSF-3  
Rotary Can Filler: PSF-2  
Pullman Can Filler: PLF-12-22  
Stuffer: HP-30  
Mold Retarder: PR-32  
Clipper Portioner w/Clipping Devices: CPX-25SC  
Clipper Portioner: CP20SC  
Vacuum Hopper: CVH-101

WILLIAM PINSLEY ASSOCIATES  
HILLSIDE, ILLINOIS  
Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT  
PENNSGROVE, NEW JERSEY  
Stuffer, Model Baader: 702, 703  
Hog Scalders-Dehairers: BJ-....., BM-....  
Skinner: AS-..., ASK600/., ASB-....

PITCO MASTERMATIC, INC. (FORMERLY J. C. PITMAN AND SONS, INC.)  
CONCORD, NEW HAMPSHIRE  
"Pitco" S/S Frialators: 18, 20, 24, 26, 34, 14  
Fryer (Mastermatic) (Economy Line): 600, 700, 800  
Fryer (Mastermatic) (Deluxe-Line): 16-24, 18-24, 12-30, 14-24, 16-30, 18-30, 20-30, 22-30, 24-30, 14-30, 24-34, 12-34, 14-34, 16-34, 18-34, 24-34, 22-24, 10-30, 10-34  
Fryer (Mastermatic) Stainless Steel: 350, MPE-60  
Transfer Conveyor: TC-....

Fryer - S.S. Heavy Duty Frialator:  
24-34, 24-54  
Conveyorized Filter: MF 824, MF 836,  
MF 848

PITTSBURGH BRASS  
ERWIN, PENNSYLVANIA  
Valve: FTH-..

PIZZAMATIC CORPORATION  
SOUTH HOLLAND, ILLINOIS  
Sausage Depositing Head & Stuffer:  
S-5000  
Automatic Sausage Depositor: 500-A  
Sausage Depositor: 1500A  
Sauce Applicator: 2100A  
Double Lane Conveyor: 3000A  
Conveyor, Sauce & Sausage  
Applicator: SSXID

PIZZA SYSTEMS, INC.  
PATASKALA, OHIO  
Dough Press: M-3206  
Conveyor: 3615

PLANET PRODUCTS CORPORATION  
CINCINNATI, OHIO  
Frankfurter Loader: PPC-  
Sausage Link Loading Machine: PPC-L2  
"Link-N-Load"  
Sausage Link Loader: PPC-L2P "Link'N  
Load"

PLANT EQUIPMENT FABRICATORS, INC.  
LOVEJOY, GEORGIA  
Pork Skin Cooker: 1000PSC  
Oil Level Tank: 1000-1  
Pellet Feeder: 200-PF  
Pork Skin Cooling conveyor: 15-CC  
Pork Skin Tumbler: 100-PST  
Flavor-Salter Applicator: 100FS  
Fryer: PEF-....  
Incline Conveyor: 250-IC-..  
S/S Holding Tank: HT-..., H-10-4-4  
Dough Roller Conveyor: ....PEF  
Freezer (Acceptance applies to the  
conveyor only. Each installation  
must be reviewed by the Equipment  
Branch): Spiral

PLAS-TANKS INDUSTRIES, INC.  
FAIRFIELD, OHIO  
Fiberglass Polyester Brine Tanks:  
815, 1015, 11515, 1220

PLASTECH INTERNATIONAL, INC.  
WARMINSTER, PENNSYLVANIA  
Plastic Drum: PB-..  
Tank "Bulkitank": MT-...., BV-...,  
BVW-..., BTF-38  
"Bulkitank" Lid: BVL-..  
Bulk Liquid Container: LS 330  
Bulktilt: BK-24TW  
Huskies Batch Container: ..SBC,  
..SBC, ..NBC  
Bin "Bulkitank": BVDR-40 Rotatable  
Mobile Ingredient Bin: MB-..  
Mobile Ingredient Bin: MB-3+3  
Bin "Bulkitank": BVD-40  
"Bulkitank": BVP-..  
Kitchen Kart: K C-8  
Brine Tank: BVP-46  
Bin: BV-43  
Tank, "Bulkitank": BV-43

Bulktilt: BK-18TW  
Emulsion Tank: BVDS-...  
Ham Tray: BVT-...

PLASTIC SUPPLY & FABRICATING COMPANY  
DENVER, COLORADO  
Patty Mold

PLUS CONTAINER MACHINERY CORP.  
WHEELING, ILLINOIS  
Closure Machine: CMC, 123A, 123B,  
II-., III-CT, CMC-E  
Comtec Pie Press: 1100  
Hooding Machine: H-I, H-II  
Capping Machine: IVM  
Sealing Machine EFS-..., PBS-8  
Automatic Hooding Machine:  
H-IISL-..  
Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMS  
COON RAPIDS, MINNESOTA  
Stainless Steel Heat Exchanger:  
16000-141

PORTABLE TOOL & ELECTRONICS  
INC. AND RYCO PRODUCTS DIV.  
WARREN, MICHIGAN  
Spiral Slicer: 81

PORTCO CORPORATION  
VANCOUVER, WASHINGTON  
"To Suit" Platform Trucks: 24MP-1,  
PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.  
PADUCAH, KENTUCKY  
Belts (Food Contact) White PVC:  
Portec W-10

PORTEC INC., FLOWMASTER DIV.  
CANON CITY, COLORADO  
Power Turn Conveyors:  
S/S AAA-...., S/S AA-....,  
S/S A-...., S/S B-....,  
S/S C-...., S/S LAAA-....,  
S/S LAA-...., S/S LA-....,  
S/S LB-...., S/S LC-....,  
S/S LS-CL-., S/S S-CL-..  
Spiral Curve Conveyor:  
S/S AAA-....-SP, S/S AA-....-SP,  
S/S A-....-SP, S/S B-....-SP,  
S/S ..CL-..-SP  
Spiral Lift Conveyor:  
S/S AAA-....-SP-....,  
S/S AA-....-SP-....,  
S/S A-....-SP-....,  
S/S B-....-SP-....,  
S/S C-....-SP-....,  
S/S S/S-CL-..-SP-....

H. K. PORTER COMPANY  
TRENTON, NEW JERSEY  
Belts ((Food Contact) White &  
Green: Nitrile

POSS LIMITED  
ETOBICOKE, ONTARIO, CANADA  
Mechanical Deboner: P.D.X.5, P.D.E.  
2500  
Deboner: PDX-1, PDL, PDE-500,  
PDE-1500, PDE, PDX-4  
Food Pump: 350-1250, 250-1250

POULTRY FOODS, INC.  
MODESTO, CALIFORNIA  
Transfer Hopper: 20  
Conveyor: CV-2  
Back Trim Conveyor: TR-200, TR-205

POWERBELT CONVEYOR SYSTEM, INC.  
WOODBIDGE, ONTARIO, CANADA  
Conveyor Belt (Food Contact): PCW

POWERMOUNT CORPORATION  
PASSAIC, NEW JERSEY  
Egg Roll Machine

PRATCO STEEL CORP.  
BROOKLYN, NEW YORK  
Vacuum Packaging Machine: PVS, PVL,  
"Pratco-Vac"

PRECISE TECHNOLOGY & ELECTRONICS, INC.  
WARREN, MICHIGAN  
Spiral Slicing Machine: 81

PRECISION ENTERPRISES UNLIMITED, INC.  
RAVENNA, OHIO  
Conveyor: 3001-...  
Infrared Continuous Conveyor Oven:  
1001-...  
Belt Conveyor: 1201-...-...

PRECISION FABRICATION  
FOREST, MISSISSIPPI  
Poultry Cutter: PF-100  
Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.  
WEST PALM BEACH, FLORIDA  
Carcass Washer: 22-73  
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY  
SOUTH SAN FRANCISCO, CALIFORNIA  
S/S Diaphragm Pump with Sanitary  
Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.  
FRANKLIN SQUARE, NEW YORK  
Pressure Regulator: SS-SQ-12  
Brine Pump: WST-A-5  
Brine Agitator (Air Motor): PA-...,  
SPA-...  
Brine Agitator (Electric Motor):  
SPET-..., PEX-..., SPEX-...,  
PEC-..., SPEC-..., PET-...  
S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY  
HOLLAND, MICHIGAN  
Ham Boning Machine: F (All product  
inspected for bone fragments by  
establishment after deboning  
operation)  
Poultry Deboning Machine: 1

JACK PRINCE, INC.  
GAINESVILLE, GEORGIA  
Prince World" Poultry Deboning  
Machine: I, MARK III, MARK V  
Horizontal Deboner: 331  
Mechanical Deboner: 221, 332  
Comminuted Meat Deaerator: 325  
Mechanical Deboner: 110  
Pump & Hopper Assembly: 30



PRINCO INSTRUMENTS INC.  
SOUTHAMPTON, PENNSYLVANIA

Sanitary Sensor Flange: L651, 652, 661, 662

PRITCHARD SALES, INC.  
ATLANTA, GEORGIA

"Graham" Automatic Neck Breaker: GANB-100

"Systemate" Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

"Systemate", Automatic Eviscerator: MK-V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

RAP Belt Conveyor: 05000

Automatic Bird Unloader: 31335

Oil Sac Cutter: GAOS-200

Conveyor Saw Table: 113069

Giblet Chiller: RAPGC-2, RAPGC-2R

Neck Skin Cutter: P-2000

Line Divider: GLD-300, GLD 300A, GLD-300 B

Breeding Machine: CB-80

Eviscerating Line Shackle: RBES-304

Kill Line Shackle: BKS-304

Picking Machine: CH-6/, CE-6/.

Automatic Poultry Killer: WAK-101

Hand Gizzard Peeler: 71RAP

Inside Outside Final Bird Washer: Mark II

Auto-Cone Breast Deboning System: CCGD1

Gizzard Harvester: M-1

Leg Processor: LP-1

Cone Deboning Wheel: CCB1-5

Turkey Oil Sac Cutter: GAOS-200T.

(If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Cone Deboning Wheel: CCB1-T (Suspended from ceiling.)

Neck Skinner Machine: NS-1001

Gizzard Defatting Machine: NGW-1C

Automatic Opening Machine: "Mark"

II, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Breast Filet Compressor: BFC-1

Front Half Portioning Machine:

PFMBP-1A

Gizzard Tenderizer: GTM-100

Rear Processing Machine: PRPMLP-1A  
Thigh, Drum Processing Machine: PTDPMLS-1

Automatic Parts Machine: APM-22

Automatic Cut-Up Machine: APM-22

Picking Machine: NP-../.

Saddle-Cut Machine: PSCM-HM-1-00

Automatic Wing Portioning Machine: 6000

Automatic Neck Breaker: "Mark" 16

Shackle: ICS-312-2

Automatic Breast Filet Machine: 1200

S/S Poultry Scalders: PSHE-4200

Over/Under Cone Deboning Conveyor: OU-CD-18

Giblet Wrap Machine: "SYS"-3

Inspection Stand: ALP-2436

PRITTY/PAK, INC.

INDIANAPOLIS, INDIANA

Overwrap Machine: "Hanagata"

HP-...S, HP-...G

PROCESSING AND PACKING EQUIPMENT AND SUPPLIES, FULLERTON, CALIFORNIA

Tripe Washer: 02-32-....

PROCESSING MACHINERY & SUPPLY

PHILADELPHIA, PENNSYLVANIA

S/S Ingredient Feeder: HCPF-2

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA

Mixer-Blender: 106-02-01

Oscillating Shuttle Conveyor:

D-108-01-10

Oval Motion Carrier: D-100-01-25

Butter Sauce Dispenser: D-100-02-60

Cooking Oil Filter: D-202-01-..

PROCESS EQUIPMENT CORPORATION

BELDING, MICHIGAN

S/S Holding Tank (Open top): OVC-D

S/S Holding Tank: OVS-D

Cooker-Cooler-Mixer: JHR-3

Fiberglass Tanks: CVS-D-.....

Plastic Tanks: OVS-D-.....

"Low profile" Cooker/Cooler Mixer:

JHR-60, JHR-150, JHR-200,

JHR-300, JHR-500, JHR-1000

(Acceptance based on readily removable agitator shaft for daily cleaning and inspection.)

Low Profile Half Round Blender:

HR-60, HR-150, HR-200, HR-300,

HR-500, HR-1000 (Acceptance based

on readily removable shafts for daily cleaning and inspection.)

Ball Valve: BF-100

Blender/Cooker: JHR-...., HR-....

Tank Kettle: JOVC-...

PROCESS INDUSTRIES, INC.

OMAHA, NEBRASKA

Hide Stripper: BLUE-0X

PROCESSOMATIC, INC.

WEST PALM BEACH, FLORIDA

Divider: "D"

Interleaver Machine with STOP/GO Conveyor: BB  
Stacker Machine: CC

PROCESSOMATIC LIMITED

SCARBOROUGH, ONTARIO, CANADA

Stacker Machine: C

Interleaver Machine: B

Patty Marker: A

Ground Meat Transport Conveyor: G

PRODUCT INC.

RACINE, WISCONSIN

Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.

DALLAS, TEXAS

Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.

FULLERTON, CALIFORNIA

Returned Goods Table: 600

Steak Cutting Table: U-4000

Boning Table: B-4000

Smokehouse Cages: SC-..., 08-05...

Smokehouse Trees: ST-..., 08-06...

Cutting Tables: 3306, 3306-S, 11-01-., 11-02

Shelf Trucks: 4815, 5813, 5814, 5833, 5834, 5835

S/S Paunch Table: 02-29-..

Meat Storage Bin: 01-08

S/S Paunch Truck: 02-28-..

Paunch Truck S/S Pluck Pan: 02-28-..

Vertical Lift Truck: 05-08

Tripe Umbrella: 02-33-..

S/S Drum: 01-01-..

Drum: 01-01-..

S/S Meat Trucks: 05-0., 05-0..

Galv. Meat Trucks: 5680, 5002, 5350, 5500, 5355, 5011, 5012

Tripe Hanger: 020

S/S Paunch Table: 730

S/S Offal Truck (with removable S/S Drip Pan): S6376

S/S Meat Trees: 03-02-..

Galv. Meat Trees: 6110, 6112, 6210, 6212

Adjustable Shelf Rack (with Solid Shelves): 10-..

S/S Cattle Head Flush Booth: 02-20-..

Flat Bed Truck (with solid bed): 05-10-..

"Pro-Pak" Patty Mold Plates: 1400, 1500

Vacuum packaging Machine: VM2/NU,

VM3/S-NU, VM5/2, VM-B2

Multideck Freezer: MD-....

Broiler: BGF-....

CO2 Snow Hood: 12-03-..

Deep Fat Fryer (w/Hydraulic Liftout Conveyor): 12-....

Overhead Bone Conveyor: BC-....

Moving Top Boning Table: BT-....

Dual Stuffing Horn: 12-04-..

Conveyor: TC-....

Wire Belt Transfer Conveyor:

WC-....

Pre-Cool Conveyor: PC-....

S/S Conveyor: AC-....  
Oil Storage Tank: 12-18--  
Continuous Oil Filter: 12-17--  
Convection Broiler: 12-06--  
Buggy Lift Dumper: BD-...  
Screw Conveyor: SC....

PROTECON SYSTEMS B.V.

OSS HOLLAND

Pickle Injector: Protecon PI-...  
PI-...-S  
Meat Recovery System (Bone Press):  
Protecon MRS-..., MPD-..  
Meat Tumbler: Protecon MU-..  
Vacuum Meat Press: Protecon  
VP-24-NVL  
Tenderizer: Protecon PMT-41  
Pickle Injector: Protecon PI-440  
Deboner: PAD-10, PAD-...  
Pumping Machine: 162.H

PROTEIN FOODS INC.

GAINESVILLE, GEORGIA

Deboning Machine: "Sepromatic" 2A  
Filter: 3502

PRYOR PACKAGING MACHINERY

DALLAS, TEXAS

Bulk Filler: PPMC-150-...  
Metering Pump: MP-...  
Dispensing Valve: DV-...

PUMPS AND PIPES INC.

RICHARDSON, TEXAS

S/S Diaphragm Pump with Sanitary  
Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES

NEWBERRY PARK, CALIFORNIA

7 Element Filter Housing:  
62-10685-TAB

PUREX CORPORATION

WILMINGTON, CALIFORNIA

Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY

OMAHA, NEBRASKA

CO2 Chiller (Continuous): 12-24  
Hot Water Tempering Cabinet:  
AM-1001

- Q -

QUALITY FABRICATORS INC.

HARRISON, ARKANSAS

S/S Tank: TX 101  
Belt Conveyor w/Washer: BC 101  
Boning Conveyor w/Cutting Boards:  
SC-101  
Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

EW YORK, NEW YORK

Cutting Board (Polysan): Qual San,  
B50-20R

- R -

RAINBOW INDUSTRIAL PRODUCTS CORP.

MIDDLE VILLAGE, NEW YORK

Deboning Roll Belt

RAINBOW INDUSTRIAL PRODUCTS CORP.

RAINBOW/UNI

RIDGEWOOD, NEW YORK

Belts (Food Contact): 820/831, 821,  
879/879 TAB, 880/880 TAB, 882/882  
TAB, 843, 863, 963 Snap-On, 1873  
Snap-On, 3873 Snap-On  
Belts (Packaged Product Only):  
1701/1702, 1703, 2500, 2600, 2700,  
Uni-Rib Tab

RAMACCIOTTI EQUIPMENT CO., INC.

OMAHA, NEBRASKA

Carcass Lugging Buggies: M371-1,  
M310-2, M310-3

RAMSEY ENGINEERING

ST. PAUL, MINNESOTA

Check weigher-Classifer: 400  
Series, 500 Series, 1200 Series,  
1700W, 1700 S/S, 2000 W,  
2000 S/S Series  
Sorting Conveyor, Channelizer: CH  
Metal Detector (For Unpackaged  
Product): 60 series, 70 series,  
80 series, 90 series  
Checkweigher: Mark II, Mark IIA,  
Mark III  
Weigh Table/Conveyors: Frame 22,  
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING

COMPANY, LIBERTY, MISSOURI

Vertical Hydraulic Hog Skinner:  
101

RANK INDUSTRIES, INC.

DES PLAINES, ILLINOIS

Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.

DES PLAINS, ILLINOIS

Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY

MARION, IOWA

"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO

OAK BROOK, ILLINOIS

Conveyor: RSC-4655-D

RAPSCO INDUSTRIES

DALLAS, TEXAS

Pork Skin Sizer Breaker: PSB 1872  
Incline Conveyor: ....-....I

RAQUE FOOD SYSTEMS, INC.

LOUISVILLE, KENTUCKY

Spreader Valve: SV-..  
Rotary Head Filler: RHF-100  
Cheese Filling Machine: CF-200  
Conveyor: SL-...., DL-200,  
TC-....-..  
Piston Filler: PF-..  
Rotary Pump Filler: RPF-...  
Vegetable Filler: RVF-..  
Transfer Pump: TP-P-., TPF  
Lidder-Closer: LC-...  
Blender: BL-..

Packaging Machine: DPM,

HS-....-., HS-....-..

Wrapping Machine: FW-.

Cheese Dispenser: CF-....-..

Sauce Dispenser: WF-....-.,

WF-....-..

S/S Air Conveyor System: AC-....-.

Topping Machine: TU-....-....

Bucket Conveyor: BC-....-..

Traveling Filler Head: TH-....-....

Traveling Valve Mount: TH-....-....

Transfer Conveyor: SN-....-....

Vibrating Conveyor: VC-....-....

Two Belt Return Systems:

RS-....-....

Steam Tray Closing Unit:

CL-....-....

Conveyor: DL-...

Foil Lid Closure: LC-....-....

RASMUSSEN AND ASSOCIATES

LODI, WI

Smoke House: 800

Brine Chiller: BC-...

RAVAN PRODUCTS

GAINESVILLE, CALIFORNIA

Inspection Stand: RP101

Belt Conveyor: 101

Final Inside/Outside Bird Washer:  
100

Neck Skinner: 6000

Box Icer: 101

Marinator: 650

RAVEN INDUSTRIES

SIOUX FALLS, SOUTH DAKOTA

Fiberglass Tank (For brine or water  
only.)

RAYTHEON COMPANY

WALTHAM, MASSACHUSETTS

Microwave Oven: OMP-1679-....,

OMP-2103

Microwave Oven (Batch Type):

OMP-1879.

RAZOR EDGE SYSTEMS, INC.

ELY, MINNESOTA

Knife Sharpener (with Razor Edge  
Counter Weights)

M. REBIZZO AND COMPANY, INC.

SAN FRANCISCO, CALIFORNIA

Ravioli Machine: 30A

Mixer: G

RED ARROW PRODUCTS COMPANY

MANITOWOC, WISCONSIN

Smoke Cabinet

Atomizing Liquid Smoke Systems:

200, 500, 100

REDINGTON, INC.

BELLWOOD, ILLINOIS

Wrapping Machine: Type M

RED VALVE CO., INC.

CARNEGIE, PENNSYLVANIA

Air Operated Sanitary Type Pinch  
Valve: 2606

REED OVEN COMPANY

KANSAS CITY, MISSOURI



Utility Proof Box: 38x44

**E. W. REESE**

WHITTIER, CALIFORNIA

Grinder Heads: 17"x9" & 14",  
31"x24"

Grinder Heads: 24" x 20", 31" x  
24," 38" x 20."

**REFRIGERATION ENGINEERING CORP.**

SAN ANTONIO, TEXAS

"RECO" Water Chiller: WC-...  
Self Contained Product Freezers:  
RP-.

Self Contained Product Freezing  
Tunnel: DP-3

Continuous Meat Freezer: CMF-..

Liquid Chiller: LC-....

Plate Water Chiller: RWC-...-

Refrigerated Water Chiller:  
RWC-.....

Water Chiller: RFWC-....

Spiral Freezer: SR-....

**REGAL PLASTICS COMPANY**

KANSAS CITY, MISSOURI

"Tote" Food Containers: RT27-16-8,  
RT18-11-1/2-4-1/4

"Regal-Tote" Food Containers:  
RT-28-28-1, RT-25-13-4,  
RT-24-12 1/2-6, RT-27-17-6, (will  
withstand temp. to 250 F.)

"Regal-Tote" Food Container Lids:  
RTL-25-13, RTL-24-12 1/2,  
RTL-27-16 (will withstand temp.  
to 250 F.)

Meat Pans: RT-16-8-3, RT-17-8-3,  
RT-18-9-3

Plastic Tray: RT-24-5-1

Plastic Meat Tray: RT-24-4-1

Plastic Meat Tray Lid: RTL-24-5

**REICH GMBH AND COMPANY, KG**

WEST GERMANY

S/S Smokehouse: UNIGAR-....

**ROBERT REISER & COMPANY**

CANTON, MASSACHUSETTS

Loader

S/S Dump Cart

Can Filler: F.K.F.

Vemag Stuffer: - G-250, R117S

Seydelman Cutter: K-...

Deboner (Bibun): 16, 18

Raw Poultry Deboner (Bibun): 15

Cooked Poultry Deboner (Bibun): 15

Seydelman Grinder: CS-160

Vemag Continuous Stuffer: 1000-S,

1000-S-2, 2000-S, 1000-S-3,

3000-S, 3000-S-1, 3000-S-2,

3000-S-3 (with stainless steel

screws and screw holders.)

Holac Automatic Dicer: 1, 10,

Holette A

Poultry Meat Strainer: SUM-420

Deboner: SK-1

Conti-Cooker: 60-..S-., 60-..N-.

Cooked Leg Deboner: RB

Reiser Neck Skinning Machine: NS-2

"Salco" Blender-Mixer: PMB-.....

"Reiser" Skin Dewatering Machine:  
SD-2

"Vemag" Smokehouse: HCS-2

Shishkabob Skewer Machine: 687

Continuous Vacuum Stuffer: "Vemag"  
500

Automatic Dicers: "Holac" VA,  
"Holac" 1, "Holac" 10, "Holac"  
HA-121

Dicers (with suitable stand):

"Holette" A, "Holette" 19,

"Holette" 21

Vacuum Packaging Machines: VM-...

Vemag Continuous Stuffer: 1000DC,  
3000DC

Injector: FGM-...

Grinder: WD-114

Vemag Ham Filler: 660

Vacuum Meat Tumblers: TU-....

S/S Vacuum Tumblers: VMT-....

Holac Slicer: 26/66, 26/74T

Vacuum Packaging Machine: "Dixie  
Vac Modular" MOD-., "Dixie Vac"  
DV-., "Dixie Pak" DP-...

Boneless Meat Tenderizer: "Fomaco"  
FGM 810T

Automatic Feed Grinder: AU-200,  
AU-200B, AG-160 & AG-160B

Rotoclaw: Mark II

Ham Softening Machine: HSM-1200

Vemag Continuous Stuffers: ROBOT  
700, 2000DC

Emulsifier: "Convair" 76

Screw Conveyor: RSC-D-..-L-..

Vemag Continuous Stuffer: 4000 DC

**REMCO PRODUCTS**

ZIONSVILLE, INDIANA

Karttub: 6901

Tub: 6911

Aero-Tote Tub w/Drain: 6921

**REMCON PLASTICS, INC.**

CONSHOHOCKEN, PENNSYLVANIA

Plastic Bulk Handling Bin w/Drain:

TR-36, TR-46, TR-48, TR-30, TR-40

Plastic Bulk Handling Bin w/Drain:

TR-33, TR-39S

**RENNCO, INC.**

HOMER, MICHIGAN

Packager: 201

**RENO ENTERPRISES**

HUTCHINSON, KANSAS

Extruder: 200

Conveyor: 100

Metal Detector Conveyor: 110

Vacuum Blender: 350-., 350-....

Wire Mesh Belt Conveyor: 250-....-.,  
300-....-

Lift-Tilt Device: 550

**REPCO ENGINEERING INC.**

MONTEBELLO, CALIFORNIA

Heat Exchanger: 10-6-120

**RESEARCH DEVELOPMENT & MANUFACTURING**

CO. COLUMBUS, OHIO

Breader: BRC-001, BR-2400, FD-001

Conveyor: CA-001, PTC-001

Egg Dip: ED-001, BD-005

Poultry Cutting Line: PCCL-001

Wing Cutting Machine: WC-001

Inspection Conveyor With Continuous  
Belt Washer IT-1

Marinators 1, 2

Poultry Breast Deboner: CFSB-1

2-Tiered Belt Conveyor: IT-5

3-Tiered Belt Conveyor: IT-5

Single Drum Marinator with Drain  
Table: MARR-1

Automatic Breader: VBS-1

Trayed Product Conveyor: C-CO2

2-Tiered Conveyor: C-LTB

S/S Sifter: RS-1

S/S Belt Conveyor: C-481

Poultry Skinner: SK-1

Thigh Deboning System: CFSLT-2  
(Deboner and Conveyor)

Automatic Poultry Stripper: GNG-1

Thigh Deboner: CFS-LT-3

Poultry Breast Deboner: CFS-B

Leg & Thigh Deboner: TKD-1 2

Breast Deboner: BFP-1

**RESEARCH & DEVELOPMENT PACKAGING**

CORP., LEBANON, NEW JERSEY

Rotary Form, Fill, Seal Machine:  
RFFS-...

**RESEARCH PRODUCTS COMPANY**

MADISON, WISCONSIN

Matting: Neotex

**RESINA AUTOMATIC MACHINERY CO., INC.**

BROOKLYN, NEW YORK

Screw Cap Machine: S-...-MP

**RESINFAB CORP.**

BELDING, MICHIGAN

Salt Dissolver: 106MC

**REXHAM CORP./BARTELT MACHINE**

SARASOTA, FLORIDA

Filler: DT-NP

Bartelt Intermittent Motion

Packager: IM

Packaging Machine: IMV-...S,

IMR9-14SS

Packaging Machine, Form, Fill,

Seal: Bartelt Eterna DA-....S

**REXNORD, TABLE TOP CHAIN DIV.**

MILWAUKEE, WISCONSIN

Package Product Only: 820, 821, 831,

SS815, SS881, LBP821, LBP882,

LBP883, 4705, 4706, 4707, 5935,

5936, 5997

Food Contact: 843, 863, 879, 879T,

880, 880T, 882, 882T, 963, 1700,

1701, 1701T, 1873, 2500, 2873,

3873, 5966, 5996, 5995, 5912,

4809, 4803, 4802, 4812

**REXROTH INDUSTRIES, INC.**

LAPAZ, INDIANA

Meat Tumbler: T-660

Poultry Chiller: C-400

Conveyor: 2D-500

**REYNOLDS ELECTRIC CO.**

MAYWOOD, ILLINOIS

"Deluxe" Grinder: 712-D

**R. J. REYNOLDS FOODS**

WINSTON-SALEM, NORTH CAROLINA

Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1  
 Primal Wrap: HW-1  
 Reycon Closing Machine: 221A  
 Belt Sealer: TC-1  
 Case-Redi Wrapping Machine: W-1  
 Rotary Pouch Filler: 100  
 Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.CLEARWATER, FLORIDA

Portion Control Filler System:  
 1000, 2000

RHEON AUTOMATIC MACHINERY COMPANYPOMPTON PLAINS, NEW JERSEY

"Rheon" Encrusting Machine: 207SS,  
 207DD, 208  
 Pile-Up Table: PC-....  
 Flour Duster: DF-....  
 Stretcher: SM-....  
 Flour Sweeper: FV-....  
 Laminator: MM-....  
 Encrusting Machine: 207SD  
 Automatic Encrusting Machine:  
 "Rheon" 208SS, 208SD, 208DD

J. E. RHOADS & SONSNEWARK, DELAWARE

Right Angle Conveyor: JER-1702-RC  
 Belts (Food Contact): 1R30WU,  
 2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISIONGRAND RAPIDS, MICHIGAN

Belts (Food Contact): 2R0/O,  
 2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW

WALTER B. RICHTER COMPANYWONDER LAKE, ILLINOIS

"Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATIONSANTA ROSA, CALIFORNIA

Thermascrow Cookers: TL-9, TL-12,  
 TL-16, TL-24, TL-30, TL-36,  
 TL-46K, TL-46  
 Prebreakers: PB-15 Sanitary Design,  
 PB-12-K5A3, PB-24-K5A3...,  
 PB-15-K5A3, PB-10-K5A3..  
 Disintegrator: RP-Diameter-K,  
 RA3-Diameter-K, RA2-Diameter-K,  
 RAT-Diameter-K  
 Formulating Conveyor: C-18K-2222  
 Vacuum Mixer Blender:  
 RSV-Diameter-K  
 Extractor: RE-Diameter-K  
 Self Feeding Pump Conveyor: C-9  
 Thermascrows: TC-Diameter-K,  
 TLJ-Diameter-K, TJ-...K....  
 Screw Loader: C-Diameter-K72  
 Covered Screw Conveyor:  
 C-Diameter-K32  
 Uncovered Screw Conveyor:  
 C-Diameter-K22  
 Mixer-Blender: RS-Diameter-K....  
 Blender w/Steam Diffusers:  
 RSD-Diameter-K-....  
 Grinder: MT..X.  
 Sanitary Food Pump: 803D, 808D  
 Belt Drainer: RBD-30  
 Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANYGRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100  
 Vat Dumpers: 100, 110  
 Belt Conveyor: 210  
 Belly Roller: 200  
 S/S Product Hopper: CT600  
 S/S Tables: UT50, WT075, UT-....,  
 TS-....  
 Meat Conveyors: FMC-....,  
 FFD-...., TTC, FFDR-....  
 Meat Tub Dumpers: D-....  
 Metal Detector Conveyors: MDC-....  
 Meat Trucks: MV-....  
 Screw Conveyors: SC-....  
 Screw Loader: SCA-....  
 Bagger: 620  
 S/S Smokehouse Truck: ST-1  
 Mixer-Blender: 28-....  
 Patty Stacker: PS-6  
 Cutter/Mixer: RS-...  
 Bone Chip Remover: RMF-Tresomat  
 Chamber Vacuum Machine: HRI-20  
 Vacuum Tumbler Blender: VMM-.....  
 Vacuum Packaging Machine: "SNORKEL  
 VAC" SV 45, SV-60  
 Skinner: AS-...  
 Vacuum Tumbler System: G.E.T.-....  
 Automatic Skinning Machine: AR-50  
 Hydraulic Knife: Cutty-...,  
 Format-..., Standard-...  
 Loaf Browner: LB-50  
 Vacuum Packaging Machine: "Snorkel  
 Vac", SV 453 and SV 603  
 Margurit Starflaker: 3

ROBOT COUPE USA, INC.JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENTNEWARK, NEW JERSEY

Vacuum Tumbler IPF 2200  
 Lift Dumper: IPF-2500  
 Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANYFT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANYMARION, ILLINOIS

Smoker-Cooker: BBR-79-SS,  
 BBR-700-SLSE-U  
 S/S Smoker-Cooker: XLR-1600-4,  
 XLR-1600, XLR-1400-SLSE-U,  
 XLR-1600-4-U  
 Vacuum Packaging Machine: "Henkovac"  
 5000, 1000 thru 3000  
 Vacuum Packaging Machine: 2000T,  
 4000

A. K. ROBINS INC.BALTIMORE, MARYLAND

Elevator Screw: 7504-17  
 Rotary Blancher: AK  
 Inspection Conveyor: ST  
 Blancher: HWB-...  
 S/S Destoner: DD  
 Pasta & Rice Rinser: RR-30-..

Vibro Breeding Unit, Consisting  
 of: Drum Breeder-Duster, Model  
 DBRS; Vibratory Breeding Machine,  
 Model VB; Batter Machine, Model  
 BM; Drain Conveyor, Model DC.  
 Pressure Cooker & Vacuum Cooler (For  
 vegetable processing only): RHR  
 Pressure Cooker & Vacuum Cooler (For  
 vegetable processing only.): RCR

ROHM & HAASPHILADELPHIA, PENNSYLVANIA

Cutting Board (Plexiglas):  
 G-Unshrunk, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEYMINNEAPOLIS, MINNESOTA

Piston Filler: F30  
 Transfer Pump: P30  
 Fillers: F40, F40PF, F30B, F40B

RONDO INCORPORATEDHACKENSACK, NJ

Dough Sheeter: "Rondo" 5/4-604A,  
 5/4-603B, SMK64, SMK63  
 Dough Sheeter: "Quattro"  
 10-C-800-L-001  
 Dough Sheet Former: TBF  
 Dough Sheeter: "Quinto" PQC 613333  
 Rono Make-Up Table: MUT-603-....  
 Rotary Rack Ovens (Electric & Gas):  
 MPR-10LT, MPR-... , MPR-2/..

ROSE FORGROVE INCELMHURST, ILLINOIS

Vacuum Packaging Machine: RF-255,  
 250, 251

ROSE METAL PRODUCTS, INC.SPRINGFIELD, MISSOURI

S/S Vat: 433  
 S/S Conveyors: RMP-...-WB-...  
 RMP-...-WB-... (CO2),  
 RMP-...-WB-EXT-... (CO2),  
 RMP-...-FGB-ST-...  
 RMP-...-FGB-WT-...  
 RMP-(2)-...-FGB-ST-...  
 Double Conveyor: RMP-...-FP-... (2)  
 S/S Wire Belt Conveyor:  
 RMP-...-WB-...C&H

ROSEMOUNT INCORPORATEDEDEN PRAIRIE, MINNESOTA

Sanitary Pressure Remote Seal:  
 1199SCW..A11

LOUIS A. ROSERSALT LAKE CITY, UTAH

Liquid Freezer: R  
 Table: AS  
 Belt Freezer: IQF-BF-40

ROSISTA INC.WOODALE, ILLINOIS

S.S. Butterfly Valve:  
 FB920-4-PA-04-04

CHARLES ROSS & SON CO.HAUPPAUGE, NEW YORK

Motionless Sanitary Mixer: LLPD,  
 LPD  
 Mixer/Emulsifier: 525  
 Mixer: EM-...., EM-....



ROSS INDUSTRIES, INC.

MIDLAND, VIRGINIA

Tenderizer: 501, TC-700, 601  
 Slicer: 950, 925  
 Seasoning Injector: 710  
 Superform Press: 719, 720  
 Air Purifier: Microban 1200 w/G.E.  
 G-30T8 Lamps  
 Dicer: 711, 714  
 Meat Forming Press: Uniform 914  
 Mechanical Tenderizer: TC-700M  
 Portion Slicer: 990A  
 Vacuum Tumbler: 1100  
 Band Saw Slicer: 990S  
 Band Saw Autocut: 800  
 Horizontal Form/Fill/Seal Machine:  
 550  
 Slicer: 950-  
 Tenderizer: 650-A

ROSS-TEMP DIVISION, SCHNEIDER METAL  
MANUFACTURING CO., CHICAGO, ILLINOIS

Ice Makers (Use w/Accepted Storage  
 Bin): RF-1051-UF-SS-DA  
 Ice Makers (Use w/Accepted Storage  
 Bin): RF-1051-UF-SS-W-DA,  
 RF-1251-UF-SS-DA,  
 RF-1251-UF-SS-W-DA,  
 RF-2051-UF-SS-DA,  
 RF-2051-UF-SS-W-DA  
 Ice Makers (Use w/Accepted Storage  
 Bin): RF-600-UF-SS-W-DA,  
 RF-951-UF-SS-DA,  
 RF-951-UF-SS-W-DA,  
 RF-1251-UF-SS-DA,  
 RF-1251-UF-SS-W-DA,  
 RF-2051-UF-SS-DA,  
 RF-2051-UF-SS-W-DA,  
 RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.

MIAMI, FLORIDA

Bulk Box-Natural: 30  
 Bulk Box Stack Lid-Natural: 30  
 Bulk Box - Blue: 30  
 Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES

NORCROSS, GEORGIA

Form, Fill, and Seal Packaging  
 Machine: VPU-..., VPM-...,  
 MVP-..., MVP-...K

ROYAL FILTERS

SPRINGFIELD, MISSOURI

Continuous Oil Filter: Knight-...,  
 PRINCE 18-..., KING 24-...

ROYAL SUPER-ICE COMPANY

SAN LEANDRO, CALIFORNIA

Zero-Pak

RSI INDUSTRIES, INC

ROCHESTER, MINNESOTA

P/M Orbital Dispensing System: 8200  
 P/M Ice Dispenser: D130, D200, D260,  
 D330

RTM, INC.

MEDFIELD, MASSACHUSETTS

Grinder: 130E, 150E  
 Auto Mincer & Mixer: TM-180  
 Patented Mincer & Mixer:  
 TM-180.180

Open Mixer: .....

Vacuum Mixer: .....

Cube Back Fat Scolding Unit: ....

Pre-Breaker: SG-201, SG-202

Pickle-Injector: N-138-SL

Continuous Vacuum Stuffer: IC/4

Cube Dicer Machine: 5001

Conveyor Belt: 2001, 2, &amp; 3

Pivoting Conveyor: 1881

Salt Distributor: 4001

RUBBERMAID COMMERCIAL PRODUCTS

WINCHESTER, VIRGINIA

Food Box Lid: 3502, 3510, 3616,  
 3590, 3591, 3592, 3300  
 Food Box: 3500, 3501, 3508, 3509,  
 3690, 3691, 3693, 3695, 3300  
 Plastic Containers, Small Round,  
 w/Lids: 2600 Series  
 Cutting Board: 33..., 34  
 Rack/Cart: 33..., 34..  
 Plastic Boxes w/Lids: 3500 Series,  
 3600 Series, 17..  
 Plastic Containers or Drums w/Lids:  
 2600 Series  
 Platform Truck (with removable  
 cover): 44..., 44...-05  
 Tote Box: 624  
 Tote Box Lid: 625  
 Ingredient Bin w/Lid: 36.. Series  
 Utility Cart: 3355  
 Ingredient Bin w/Lid: 2600  
 Food Box and Lid: 3300  
 Food Box With or Without Lids:  
 33..., 35..., 36.. Series  
 Plastic Containers With Lids: Small  
 Round 26.. Series  
 Cutting Boards: 33..., 34.. Series  
 Rack Carts: 33..., 34.. Series  
 Plastic Box w/Lid: 17..., 33...,  
 35..., 36.. Series  
 Plastic Containers or Drums  
 w/Lids: 26.. Series  
 Platform Truck: 44... Series  
 Ingredient Bin w/Lid: 36.. Series  
 Utility Cart: 3355  
 Measuring Cups: 3210, 3215, 3216,  
 3217, 3218  
 Scoops: 2882, 2884, 2885, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA

Plastic Box w/Lids: 1301, 1305,  
 1307, 1310, 1311, 1315, 1316,  
 1319, 1320, 1323, 1324, 1326.  
 Plastic Containers or Drums w/Lids:  
 1212, 1213, 1220, 1221, 1225,  
 1226, 1231, 1232, 1244, 1245,  
 1249, 1250, 1251, 1255, 1256,  
 MH-....  
 Plastic Bins or Lids: 1128, 1124,  
 1126, 1127  
 Plastic Vats or Lids: 1108, 1109,  
 1110, 1118, 1119, 1120  
 Poultry Vat: S-....  
 Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS

CO., LIMA, OHIO

Pork Rind Fryer: B

RUSSELL-ROANE, INC.

ST. LOUIS, MISSOURI

Meat Tumbler MA...

Liquid Smoke Spray Cabinet: U-18,  
 CA-42-1RUTHERFORD ENGINEERING, INC

ROSCOE, ILLINOIS

Akra-Pak Dispenser: LF..., SF...  
 Belts Flat Cleat (Food Contact):  
 CVM-8, DCVM-8  
 Akra-Pak Filler: OSF-...B, OSF-...B,  
 OSF-...B  
 Akra-Pak Slurry Filler: OSF-...B,  
 OSF-...B, DOSF-...B, DOSF-...B

JOSEPH T. RYERSON & SON, INC.

CHICAGO, ILLINOIS

Cutting Board: "Ryertex"

RYKAART, INCORPORATED

HAMILTON, OHIO

Dough Mixer: HSM-...  
 Two Roll Sheeter: 2RS-....  
 Circular Knife w/Shaft: CKS-....  
 Folding Plates: FP-....  
 Depositor: SD-1  
 Nozzle: GP  
 Flour Duster: MSJ-....  
 Three Roll Sheeter: LUR-....

RYOWA REIKI

HONOLULU, HAWAII

Slicer: RC-5000

- S -

SACK METAL WORKS, INC.

WILMINGTON, MASSACHUSETTS

Wire Belt Transfer Conveyor: WBTC  
 Boning Conveyor: BC-1  
 Overhead Conveyor  
 Casing Puller  
 Frank Chill Tank: CCT-1  
 Dump Cart: DC 400, DC 600  
 Smokehouse Truck: 53, 54, 55, 56,  
 57, 58  
 Conveyor: IC-1, TC-1, BC-1, PC-1,  
 OHC1, SVBC  
 Table: PT-1, C, BB-1  
 Lazy Susan: TT-1, TT-2  
 Vat: CV-1  
 Vat Dumper: CVD-1  
 Sausage Dump Bucket: SDB1, SDB2  
 Pan Rack S/S or Galvanized:  
 AT-70125  
 S/S Pans: 21 x 25 7/8 x 1  
 Wash Table: WT  
 S/S Tank Truck: CVM  
 Cutting Table w/Top of Sana-Lite,  
 S/S and Sana-Lite in combination:  
 G  
 Cutting Table w/Top of Sana-Lite  
 and S/S in combination: D  
 Cutting Table w/Full Sana-Lite Top:  
 A  
 Cutting Table w/S/S Top: C1  
 S/S Conveyor: C4790  
 Smokehouse: SH-1  
 Grinder Parts Rack: GPR-1  
 S/S Curing Vat: CV-6  
 S/S Smokehouse Tree: OECT-2  
 Galvanized Smokehouse Tree: OECT-1  
 S/S Smokehouse Cage: OET-2  
 Smokehouse Cage: SH-C

"T" Smokehouse Truck: SH  
Meat Tub: MT..  
Meat Truck: T-1200  
Galvanized Smokehouse Cage: OET-1  
Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBERG, ILLINOIS  
S/S Vat Dumper: EFD-S-1

SAIMA PASTA EQUIPMENT

EL TORO, CALIFORNIA  
Tortellini Machine: 4P  
Automatic Tortellini Machine: ...P  
Ravioli Machine: ...-RC  
Ravioli Cappelletti Machine: ...-RCM  
Automatic Dough Sheeter: ...-KS  
Automatic Noodle Cutter: ...-NC

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS  
Indexing Machine: 4

SALEM-REPUBLIC RUBBER CO.

SEBRING, OHIO  
Rubber Hose: F33-33C-S01 (Not to exceed 3 feet in length when used to convey meat and poultry food products.)

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS  
Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN  
Belts (Food Contact): Alier-100,  
Alier-100U, Alier-200, Alier-300,  
Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.

MILANO, ITALY  
Belts (Food Contact) F5, F10, F20,  
F22, F30, P6, P10, P20-X302  
Belts (Package Products) R10, R18,  
R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS  
Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO  
Conveyor: BC-1  
Flight Top Table: FBT-1  
Cutting Table: BT-1, BT-2  
Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND  
Continuous Oil Filter System:  
CPF-1, CMF-1  
Multiple Pass Belt Freezer: 600  
Series, 6-....  
Freezing Conveyor Belt: Vee-Rope  
Chilling Conveyor: Glycol  
Deep Fat Fryer: F-10 DFG, F-10/16,  
F-10  
Slat Link Belting (Packaged Product  
Only): Wendway S/S  
S/S Spiral Conveyor: Helimatic  
S/S Wirebelt Conveyor: A-....-115  
U-Bar Wire Rod Belting: Wendway S/S  
Verti-Stack Freezer: VS-21-SS-00,

VS-21-PS-00  
Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA  
Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK  
"Feldmeier" S/S MultiTube Heat  
Exchanger: 2502

SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS  
Chopper-Grinder: 3800

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY  
Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE  
Packout Conveyor: I.Q.F.  
Spiral Freezer Conveyor (Double  
Drum): 19977D  
Spiral Freezer Conveyor (Single  
Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY  
Conveyor Broiler: CB-..., CB-....  
Conveyor Oven: CO-..., CO-....  
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI  
Carcass Splitting Saw: DLX, PKR

SCALE & AUTOMATION SYSTEMS, INC.

TUCKER, GEORGIA  
Bulkweigher: LR-5000

SCAN AMERICAN CORPORATION

MONTPELIER, VERMONT  
Loader: Scaniro K7  
Frozen Block Conveyor: WK-400  
Scaniro Loader: L7  
Grinders: C-400-2T-70SSBW,  
C-250-IT-70SSBW, C-250-RSSSBW,  
C-160-IT-72SSBW, C-160-Car-SSBW,  
Universal C-400, C-250  
"Wolfking" Single Shaft Mixer:  
SSM-...., Universal C-250  
"Wolfking" Twin Shaft Mixer:  
TSM-....  
Weight Classifier: S15-.-A,  
S15-.-A, S15-.-0, S15-.-0  
Mixer: ...-1-AM, ....-1-AM  
Mixer/Grinder: 1000/160, 1000/250,  
1500/250, 2000/250, 3000/250  
Lift: L10  
Constant Flow Device CFD.  
Automatic Bone Chip Eliminator:  
A/BES  
Rota-Freezer: H-1200  
Filler and Capper: ROT-O-MIN 3000  
Shuttle Conveyor: "Square-doubler"  
Vacuum Tumbler: VT 10  
S/S Meat Truck: B30  
Vat Dumper: 863-1, 863-2  
S/S Inspection Table: 99  
Meat Storage Bin: 600  
Meat Grinder: SIMO, Series 130,  
160, 200, 250, 300, 400

Weighing Unit w/Infeed Conveyor &  
Sorting Unit: 332  
Loaders: "Scaniro" K  
Curing Tank: C-...  
Remote Grinder Head: 250/RGH

SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA  
Belts (Food Contact)  
Thin Line PVC...White, Tan,  
Emerald Green...Smooth, Cleated,  
Flanged, V-Guide..., COS, CBS  
Thin Line Urethane, White, Tan,  
Amber, Emerald Green...Smooth,  
Cleated, Flanged, V-Guide...,  
COS, CBS  
Crescent Top Incline...White,  
Tan, Emerald Green...COS, CBS  
Belts (Food Contact): Little  
Giant-White, Black, Tan, Green,  
Burnt Orange  
Food Flex-White, Black, Tan,  
Green, Burnt Orange  
Food Flex II-White, Black, Tan,  
Green Burnt Orange  
US Flex-White, Black, Tan, Green,  
Burnt Orange  
General Purpose-White, Black,  
Tan, Green, Burnt Orange, (Belts  
with cotton carcasses must have  
edges sealed with approved  
sealant.)

SCANVAEGT

ARHUS N., DENMARK  
Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK  
Ham Mold: A-10

SCHAWNICKE & SON

ODESSA, FLORIDA  
S/S Tumbler

SCHLEGEL'S FRISCH-DE-POT

WEST GERMANY  
Fresh Meat Container:  
"Frisch-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN  
S/S Rotary Drum Strainer: RDS  
12-12

JACOB SCHMIDT & SONS, INC.

HARLEYSVILLE, PENNSYLVANIA  
Conveyorized Cutting Table  
Transfer Conveyor  
Over & Under Conveyor  
Trucks: AA, BA, CA, DA, EA, FA, GA,  
KA, MA  
Loan Truck: VA  
Paunch Truck: VA  
Offal Hanging Truck: ZA  
Smokehouse Truck: LA  
Shelf Truck (For Fully Packaged  
Product or Product on Trays): NA,  
LB  
Platform Truck, Aluminum (For fully  
packaged product or product on  
trays): HA  
S/S Chill Tank: DB  
S/S Pickle Tank: JA



S/S Drum: QA, OA-1  
 S/S Meat Wash Sink: RA  
 Rod Belt Conveyor: HB  
 Hot Water Shrink Tunnel: CB, CB-1  
 Ham Glazing Tank (Heated): L.B.  
 Tables: TA-C, TA-D, TA-E  
 Cattle Head Inspection Truck: XA  
 Lazy Susan: GB  
 Stationary Viscera Inspection  
 Table: WA  
 Dump Truck: FB  
 S/S Truck: VB  
 Meat Tumbler: TU  
 Ham Boning Conveyor: HBC...  
 S/S Dumper: DU-. DUT-..

SCHMIDT SPARRA SYSTEMS  
 BRODBECK, PENNSYLVANIA  
 Flexi-Filler: TFSF-2242-RH

KARL SCHNELL INCORPORATED  
 ELK GROVE VILLAGE, ILLINOIS  
 Chopper/Mixer Emulsifier: FD.....  
 Stuffer: "KS" P6-...

CONRAD SCHOLTZ AG  
 FEDERAL REPUBLIC OF GERMANY  
 Belts (Food Contact): White  
 Flexoglide Balscholit E200/2

HELMUT SCHRODER GMBH  
 WEST GERMANY

Pickle Injector: N40.-.-LS/K,  
 N61.-.-LS/K, N138.-.-LS/K,  
 N184.-.-LS/K

SCHUMP SALES, INC.  
 GREELEY, COLORADO  
 Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.  
 BUFFALO, NEW YORK  
 Pulverizer: 20

SCIENTIFIC-ATLANTA INC.  
 ATLANTA, GEORGIA  
 Packaging Machine: Versapac, VACO,  
 RV-100

SCOTSMAN  
 ALBERT LEA, MINNESOTA  
 Ice Cube Maker: CM850.....,  
 CM250....., CM450.....,  
 CM500....., CM650.....,  
 CM1200....., CM1400.....  
 Ice Cube Machines: MC40.....,  
 MC25....., MC30.....,  
 MC35....., HC4000.....,  
 HC1200....., AC30.....,  
 AC25.....  
 Ice Machines: MF-3, MF-4, MF-5,  
 MF-6, MF400.E-., MF400.S-.,  
 MF700.E-., MF700.S-.,  
 MF900.E-., MF900.S-.,  
 MH750....., AF325.....,  
 AF330....., AF430.....,  
 AF730....., AF840....., SF-1,  
 SF-2, SF-3, SF-5, SF-8, SF-75,  
 SF5....., SF8....., MFG.....  
 Flake Ice Machines with S/S  
 Housing: MF-3S, MF-4S, MF-5S,  
 MF-6S  
 Ice Bins: BH750., BH350., B650.,  
 BH500., BH1000..

Ice Machines: MF900AE-2A, 3A, 7A;  
 MF900WE-2A, 3A, 7A; MF900AS-2A,  
 3A, 7A; MF900RE-2C, 3C, 7C;  
 MF900RS-2C, 3C, 7C; MF900.E-..;  
 MF900.S-..

SCOTT TURBON MIXER, INC.  
 VAN NUYS, CALIFORNIA  
 Mixer: PMSM, TMSM, HRSM

SEAL RITE MANUFACTURING  
 FULLERTON, CALIFORNIA  
 Heat Sealing Machine: SRM-II-W

SEALRIGHT COMPANY, INC.  
 KANSAS CITY, MISSOURI  
 Sealers: Vari-Pak-20, VP5, VP30  
 Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.  
 RHINEBECK, NEW YORK  
 Smokehouse: "Smokemix"  
 Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES  
 HACKENSACK, NEW JERSEY  
 Dough Sheeter "Rondo" 5/4-604 A,  
 5/4-603-B, SMK64, SMK63  
 Dough Sheeter "Quarto"  
 10-C-800-L-001  
 Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.  
 HOLLAND, MICHIGAN  
 "KS" Stuffer: P6...  
 "Selo-Protecon" Pickle Injector:  
 SPI., SPI.S  
 "Selo-Protecon" Bone Press: SBP-..  
 "Selo" Hind Foot Brushing Machine:  
 SHB-20  
 "Selo" Front Foot Brushing Machine:  
 SFP-l0  
 "Selo-Protecon" Meat Tumbler:  
 SMU-..  
 "Selo-Protecon" Vacuum Ham Press:  
 SUP-20N  
 "Selo"-Protecon Tenderizer PMT 40  
 "Selo:KS Automatic Chopper Mixer  
 Emulsifier FD-9  
 Pickle Injector: SPI-440  
 Nijhus Automatic Scalding Tank:  
 "Turn-O-Matic" Ntom-....  
 Dehairing and Flaming Machines:  
 "Goliath" NDF-.-D, "Goliath"  
 N-.-D  
 Moving Top Table w/Washer: NMTT-..  
 Multi Purpose Polishing Machine:  
 "NIJHUIS" NPM-..  
 NIJHUIS Singeing Machine: NSF  
 "Spitfire"-..  
 NIJHUIS Scalding Tank: NST-..  
 Scalding and Dehairing Machine:  
 NHDGE-., NHDGG-.,  
 NSLSE-., NSLSG-..  
 Dehairing Machine: "TARAZAN"-..  
 Pork Grader: PG-100  
 Whip Cabinet: "Selo" -7..  
 Dryer: "SELO"-7..  
 Belt Grilling Machine: HBG-...

SENSOR PRODUCTS, INC.  
 SOUTH BEND, INDIANA  
 S/S Scale: A-200, M-100

SENZA-GEL CORP.  
 NEWARK, NEW JERSEY  
 Ham Processing Machine: L, D

SEYMOUR FOODS, INC.  
 TOPEKA, KANSAS  
 Egg Breaker Separator: "Mini" 104

SFB PLASTICS  
 BRIGHTWATERS, NEW YORK  
 Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS,  
 INC., NEW YORK, NEW YORK  
 Tables: CBT, TMT, UWT, CST, SST  
 Truck: SLTK, SHT  
 Tanks: PKT, CBT, CKT  
 Meat Tumbler: D73  
 Conveyors: WB-1002, PB-20...  
 Incline Conveyor: PB-24-...  
 Boning Conveyor: SB-85-...  
 Cutting Conveyor: PB-33-...  
 Viscera Inspection Conveyor:  
 VC-90-535  
 Ham Mold Vacuuming Machine: CAUIX5  
 Cooker: ACL-..  
 Browner: ABL-..  
 Cooling Chamber: I.K.L.

SHAMROCK INDUSTRIES, INC.  
 MINNEAPOLIS, MINNESOTA  
 Lard Filling Machine: C-3L

SHANKLAND'S SERVICE & SALES, LTD.  
 BROOKFIELD, ILLINOIS  
 Bizerba Slicer: A-301FB with S/S  
 Acceptable Table

SHANKLIN CORP.  
 AYER, MASSACHUSETTS  
 Hy-Velair Sealer: S-3C-DA  
 Automatic Wrapper: HS-1 DA  
 Wrapping Machine: HS-.-DA

SHARPLES-STOKES DIV. PENNWALT  
 CORPORATION, WARMINSTER, PENNSYLVANIA  
 Raw Fat Heater (Tank): H-....  
 "SuperDCanter" Centrifuge: San  
 P5400, P-600 San, P-660 San, SAN  
 P-5000, P-3000 San, P-3400 San  
 "Super" Centrifuge: AS-16  
 S/S Tank: PF-., CF-., ST-..  
 S/S Super Centrifuge: AS-26

SHELLER-GLOBE ENGINEERED POLYMERS  
 COMPANY, MORA, MINNESOTA  
 Plastic Pallet: SG-1

SHICK-TUBE VEYOR CORP.  
 KANSAS CITY, MISSOURI  
 Sifter (Gyro-Flex): 150  
 Bulk Flour System

SHINGLE BELTING COMPANY  
 PLYMOUTH MEETING, PENNSYLVANIA  
 Ribbon Type: Hi-Cap Veethane,  
 Hi-Cap Roundthane, Roundthane,  
 Veethane  
 1 Ply Flat Type: Poly-C  
 Belts (Food Contact): P5, P10, F6,  
 F10, F14, F20, F22, F30, S10,  
 S20, S30, L20D, L20C, L20S, W-1,  
 W6, U10, U20, U30, U60, D10,  
 D11, K5, K15, P11, U5, U11, S21

Belts (Packaged Product Only):  
R10, S15, L15D, R18, R20  
Belts (Food Contact): REVO C.,  
D., N..  
Belt (Packaged Product Only): L10D  
Belt Food Contact: Polyflex  
Belt (Food Contact): P-8

D. E. SHIPP BELTING COMPANY  
WACO, TEXAS

Belt (Packaged Product Only):  
Grip-Tex, Sno-Flake 143,  
Sani-Tex, Kleen-Tex 3, Ny-Top,  
Tuffy Special 75, Grip-Tex  
Special  
Belt (Food Contact):  
White-175-PVC-C.O.S.,  
White-175-PVC-C.B.S., Food-King  
1-W, 28-NOS, 58-NOS, 78-NOS  
Belt (Food Contact): 98-NOS,  
Tefftex-32, Teftex-22, Kleen-Tex  
2, White-Tex-142,  
A-White-Tex-143, A-White-Tex-144,  
A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,  
Food-King Jr, Food-King-3W,  
A-Tuffy-90, Sno-Tex-Jr, Can-Pac,  
"Sani-Cleat", "PVC Cleat"

THE SHULTZ COMPANY  
NEW YORK, NEW YORK  
S/S Tables: BT....L, DT....L,  
PT....L, MT....L, CT....L, MR-157  
(without superstructure)

SHUTTLEWORTH, INC  
HUNTINGTON, INDIANA  
Slip Torque Conveyor: S-20

SIEGLING AMERICA, INC.  
ENGLEWOOD, NEW JERSEY  
Belts (Food Contact): E3/1UO/U2  
FDA, E8/2UO/V5 FDA, E3/2UO/U2  
FDA, E10/MV1/V10 FDA, E2/1  
UO/U2 FDA, White Transilon  
E5/20/V3 FDA, Transilon:  
E8/2V5/V5 FDA, E12/2V5/V10 FDA,  
E18/3V5/V10 FDA, Transilon P3/1  
FDA, P5/1 FDA, P6/2 FDA, P7/1  
FDA, P10/1 FDA, P10/2 FDA, P14/2  
FDA, P27/3 FDA, E15/MV1/V10 FDA  
Belts (Packaged Product Only):  
Transilon E2/1UO/UO FDA,  
E3/2UO/UO FDA, E8/2UO/V20AR,  
E8/2UO/V5NP FDA, E12/2UO/V20FG  
FDA, E12/2UO/UH FDA, E12/2UO/UO  
FDA, E12/2UH/UH FDA  
Belts, Transilon E8/2 UO8 FDA  
Belt (Food Contact): E-20-H-NA,  
E-30-H-NA, E4/2UO/U2 FDA, K-10,  
K-10 "Notched"

SIMMONS ENGINEERING AND/OR SIMMONS

INDUSTRIES, DALLAS, GEORGIA  
Electric Stunner: Power Pak 5  
Head Puller: SHP-1  
Poultry Stunners: SF-5000, PS-5100,  
SF-7000, PS-7100  
Prescalding Conditioner: PC-7000  
Automatic Lung Machine: SL-8000  
Automatic Oil Sac Cutter: SOS-9000  
(If used prior to inspection  
station, surfaces contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or solution of 20 ppm  
residual chlorine at point of  
use.)  
Automatic Neck Cutter and Oil Sac  
Remover: SNCOS-1011 (If used  
prior to inspection station,  
surfaces contacting carcasses  
must be sanitized between each  
use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)  
Poultry Killing Machine: Electric  
SK-4, Hydraulic SK-5  
Automatic Neck Cutter and Tail  
Remover: SNCTR 1011 (If used  
prior to inspection station,  
surfaces contacting carcasses  
must be sanitized between each  
use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)  
Neck/Skin Cutter: SNSC1011  
Venter/Opener: SVO-1011 (Surfaces  
of machine contacting carcasses  
must be sanitized between each  
use with 180 F. water or a  
solution of 20 ppm residual  
chlorine at point of use.)  
Belt Conveyor: SBC-.....  
Turkey Head Unloader: SHU-1011  
Mixer: ...-1-. AM, ....-1-. AM  
Fecal Remover/Bird Washer:  
SFRBW-1011 (To be used in pinning  
room only.)  
Inspection Platform: SIP-1700  
Automatic Cropper/Neck Breaker:  
SCR-2300  
Inside Outside Final Bird Washer:  
SBW-3100

SIMON-JOHNSON, INC.  
KANSAS CITY, MISSOURI  
Poultry Killer: (Kil-Kleen) 60-AK  
Packing Machine (J-Pack): JPL  
Packaging Machine "Pakette 20":  
AS....  
Giblet Pack Machine: J-100 AFP  
Giblet Pumping System: Chicken GPS  
Deboning Turkey Shackle: TDS  
Shackle Release: AKO-B

Bird Selector (Electronic): SS  
Turk-E-Tie Unit: TT  
Giblet Chiller (Modular): PGCR  
"YANAGIYA" Deboner: Y-300  
"YANAGIYA" Strainer: Y-1000  
Chicken Scalding (2-Pass): CDFPF  
Chicken Scalding (3-Pass): PFCS-3  
Chicken Scalding (4-Pass): PFCS  
Turkey Scalding (2-Pass): TDFPF  
Turkey Scalding (3-Pass): TDCS-3  
Turkey Scalding (4-Pass): TDCS  
Turkey Giblet System: TGP-Modified  
Cut-Up Bin: DBC-A  
Poultry Chiller: PC-48, PC-60  
Poultry Chiller Rotary Discharge  
Elevator: RDE  
Conveyor Belt Splice: BC  
Scrubber Type Picker: PS  
Cut-Up Shackle: 11-CUSS  
Turkey Evisc. Shackle: CT-ESS, TESS  
Evisc. Shackle (Straight Shank): 2  
EV-SS  
Rigid Eviscerating Shackle: REV  
Turkey Dressing Shackle: TD-SS  
Shackle: BDNR-312-SS, CDNR-312-SS  
Featherator Picker: TF-CL-4,  
TF-TI-4, TF-CL-8, TF-TI-8  
Preflight Picker: PNP-CI, PNP-TI  
Hooley Giblet Wrapper: JHGW  
Lung Extractor: ALEP  
Head Cutter (Single & Double): AHC  
Automatic Head Cutter: AHC II...  
Packaged Giblet Elevator: GE  
Automatic Eviscerator (Manual  
positioning of viscera necessary  
for inspection. Surfaces of  
machine contacting carcasses must  
be sanitized between each use  
with 180 F. water or solution of  
20 ppm residual chlorine at point  
of use.): AE, AE-II, AE-III  
In-Line Giblet Chilling System:  
ILGPS  
Piston Giblet Pump: CPGP  
Hydro Spray Scalding: HSS  
Automatic On Line Stunner: AOLS  
Negative Air Offal System: NAOS  
Combination Giblet Chiller:  
PNC-...., PNCR-....  
Giblet Water Separator: GWS  
Product Conveyors: SBC  
Straddle and Wing Picker: CP  
Automatic Venting Machine:  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or solution of 20 ppm  
residual chlorine at point of  
use.): AVU-..  
Demand Hand Wash Valve (Hand  
Activated): GJHW  
Open Hand Wash Valve: GJOH



Water Rail Installation: WRI  
 Water Drain Hopper Assembly: WDH  
 Pickup Funnel: PF  
 Slide Valve Assembly: SV  
 Hydra Sieve Assembly: HS  
 Giblet Water Separator: SGWS  
 Automatic Bird Unloader: RAKO  
 Automatic Poultry Sizing System:  
 "Chickway" CESS  
 Outside Bird Washer: OBWD  
 Combination Bird Washer: CAWD  
 "Low Vac" Cavity Vacuum Unit: VCU  
 Inside/Outside Final Bird Washer:  
 IOBW  
 Belt Picker: BF-...  
 Automatic Opening Cut Machine: OC  
 (Surfaces of machine contacting  
 carcasses must be sanitized  
 between each use with 180 F.  
 water or solution of 20 ppm  
 residual chlorine at point of  
 use.)  
 Poultry Scalder (Low Profile)  
 LPS-...  
 Bird Unloader: 90 AKO  
 Positive Control Poultry Chiller  
 PCC  
 Giblet Wrapping Machine: HSGW  
 Parts Sizing Shackle: PSS  
 Poultry Picker: D.D.P.  
 Thigh and Drum Deboner: D&H CD-...  
 Poultry Sizing System: SJSS  
 Consisting of: Sizing Scale: 5,  
 Shackle: S S, Drop Station: SHDS  
 Automatic Venting Machine: AVU-...  
 Breast Splitter: LSBS 52-II  
 Automatic Killing Machine  
 (Poultry): ASK III  
 Multi-Cut Automatic Cut-Up  
 Machine: MC-60  
 Viscera Pak Remover: VPR  
 Inspection Work Platform: SJWP  
 Inside/Outside Final Bird Washer:  
 IOBW-16  
 Breast Deboning Machine: TBW 250  
 Automatic Opening Machine (Surfaces  
 contacting carcasses must be  
 sanitized between each use with  
 180 degree F water or solution of  
 20 ppm residual chlorine at point  
 of use): OCIII  
 Inspection Platform: 421-000  
 Automatic Cropping Machine: SJC  
 End Loading Conversion for PCC  
 Chiller  
 Neck Breaker: "Linco" SJNB

KNUD SIMONSEN INDUSTRIES, LTD.

REXDALE, ONTARIO, CANADA

Water Cook and Brine Chill System  
 Consisting of:  
 Water Cooker: KSI-WCS-6000  
 Brine Chiller: KSI-BC-6000

SIMPLEX FILLER COMPANY

HAYWARD, CALIFORNIA

Filling Machine: 400, 440  
 Piston Filling Machine: AS-1, F-1  
 Twin Piston Fillers: T-1, Dual-F,  
 DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame):

SC1  
 "Spiralveyor" Conveyor (Galvanized  
 Frame): SC-2  
 Conveyor: SSB-....., SSC-.....,  
 SSB-1  
 S/S Roller Conveyor: SSC-5  
 Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES

NORCROSS, GEORGIA

Twin Line Cup Packaging Machine:  
 DL-200  
 Filler: F-10  
 Single Lane Cup Packaging Machine:  
 SL-100

SMALLEY MANUFACTURING CO. INC.

KNOXVILLE, TENNESSEE

Star-Veyor Bin: SVB-.....SS  
 Gyro Bucket Lift: 16  
 FlexIt Conveyor: W4  
 Slicing Machine: SS  
 Conveyor: SD  
 Incline Screw Conveyor: S4-...  
 Seasoning Applicator: A  
 SMC Tumbler: ST-...0...  
 Pneumatic Salter: SPS-...  
 Noodle Picking Machine: SMC-24-5  
 Hydraulic Dump Station: SMC-2400  
 Pneumatic Diverter: SPD  
 Airlock: SAL  
 Cyclone Receiver: SCR  
 Incline Cleated Conveyor:  
 LLF-...  
 Vibratory Feed Hopper: LLFH-...  
 Vibrating Conveyor: HV-...  
 Gyro-Lift Bucket Conveyor:  
 P-...SS-..., SP-...SST-...,  
 SL-...SST-..., LP-...SST-...,  
 LL-...SST-..., IP-...SST-...,  
 IL-...SST-...

SMECO INDUSTRIES INC.

CHICAGO, ILLINOIS

Meat Wash Table  
 Continuous Chill System: 1500  
 Meat Press: 100-F, 110-F, 120-F,  
 102, 2110  
 Opie Meat Press: 200-F  
 Belt Conveyor: 302F  
 Conveyorized Boning Table: 1701F  
 Bottom Dump Bucket: 426  
 Screw Conveyor: 365, 366  
 Stuffer: 107-CB, 110-L1, 110-L2  
 S/S Vat: 430-X  
 Lazy Susan: L710, L711  
 Table: 235  
 S/S Tripe Umbrella: 606-X  
 S/S Tripe Washer: 630  
 Injecto Feed Table  
 Truck: 435  
 Fat Wash Tank: 698X  
 S/S Tank: 1101  
 Conveyor: 352, 362  
 Koshering Table: 196  
 Hog Viscera Inspection Table: 304-F  
 (sanitized with 180 F. water.)  
 S/S Stationary Boning Table: 202,  
 204  
 Meat Loaf Leveler: 175F, 176-F

SMI INC.

NEW BEFORD, MASSACHUSETTS

Skinning Machine: 500P

SMITH EQUIPMENT COMPANY

CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620,  
 FT-1221, IFT-187, PCT-3676,  
 FT-1849, MB-..., FC-..., FT-...,  
 TT-..., FM-..., FI-..., BT-...  
 Vacuum Packaging Machine: "HAMMERLE"  
 VT-...  
 Packaging Machine "Supervac":  
 GK-...  
 Pickle Injection Machine: "Jet  
 Injector" PSM-...  
 Continuous Vacuum Stuffers:  
 RS-...  
 Dicer: "Ruhle" MR-...  
 Pickle Injectors: "Pokomat" P-...-...,  
 SP-...  
 Hot Water Shrink Tank: "Mewag"  
 SA-...  
 Front End Discharge Mixer: "Risco"  
 RS-...  
 Vacuum Packaging Machine:  
 "Dynavac" TA-...  
 S/S Vacuum Tumbler: "Ruhle" TR-...  
 Laska Cutters (w/S.S. Frozen Meat  
 Cutter-GFS620): 750  
 Laska Cutters (w/S.S. Frozen Meat  
 Cutter-GFS 620): K45, K60, K100,  
 K130, K200, K330, K500  
 Bowl Cutter: C-35  
 Smokehouse: STH-...  
 Mixer: "Smith" Mix-...  
 Piston Stuffer: "Smith" H-...  
 Vacuum Tumbler: "Smith" GTC-1-...,  
 GTC-2-...  
 Grinder: TR-..B, TR-..C, TR-...  
 Piston Stuffers: "RISCO" IV-...  
 Prebreaker: "Alitecna" P-...

A. O. SMITH HARVESTORE

ARLINGTON HEIGHTS, ILLINOIS

Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK

Converter: 86X  
 Transfer Pump: BDL-101  
 "Buffalo" Hydra-Loader: E-LHM-100  
 Hydra-Cutter: 3S, 5S, 8S  
 Grinder: 63BG, 66BG, 66BX, 78BG,  
 556, 441  
 Grinder Tray: 78BX  
 Stuffer: 100C, 200C, 300C, 400C,  
 500C, ...NS  
 "Buffalo" Vacuum Blender: 1500,  
 2000, 3000, 4000, 5000, 8000,  
 10,000  
 "Buffalo" Blender: 1500, 2000,  
 3000, 4000, 5000, 8000, 10,000  
 Continuous Filler: MK-II-A-...,  
 MK-II-E-...  
 Stuffer w/Plastic Piston: ...CN,  
 s/s Stuffer: SRD-...  
 Silent Cutter (Converter): 58XS,  
 86XS  
 Silent Cutter (Hydracutter): Mark-3  
 SS, Mark-5 SS, Mark-8 SS  
 Casing Applier: 1000-SM, 1000-CM  
 Mixer: MRD-35, MRD-50, MRD-60 (This  
 is with the understanding that  
 suitable facilities will be  
 provided to permit daily cleaning  
 and inspection of the paddle

shaft ends and the seals at both the drive and idler ends of the mixers.)  
Vacuum Mixer: MR-...

SMOKAROMA  
BOLEY, OKLAHOMA  
Pressure Cooker (stainless steel liner): CU-300-LM, A.5

SOLARONICS, INC.  
ROCHESTER, MICHIGAN  
Infra-Red Oven: P-... ..

SOLBERN CORPORATION  
FAIRFIELD, NEW JERSEY  
Tumble Filler: PTF-D, PTF-Q, PTF-DP, PTF-DPL  
Transfer Tumbler Filler: TPTF  
Product Spreader: PS-747  
Liquid Filler: 3, LF-110, LFF-72  
High Speed Briner: HSVB  
Liquid Filler: LF-72, LF-103, LFF-103

SOMERSET INDUSTRIES, INC.  
SOMERVILLE, MASSACHUSETTS  
Dough Rolling Machine: CDR, UR

SONCINI MACHINE  
PARMA, ITALY  
Blowing Tunnel: TSO-841  
Straightening Conveyor: TRD/851  
Vein Pressing Tunnel: TSV/851  
Massaging Machine: FPE 761/HSR  
Washing Machine (Establishment operators must have an approved water re-use procedure): AWMH/US 802  
Pre-Salting Machine: PSA 802/US  
Salting Machine: ASM/841  
Automatic Press: PRS/4  
Pneumatic Boning Machine: D8761/P

VINCENT S. SONDEJ  
CHICAGO, ILLINOIS  
Multi-level Boning Conveyor: Series 17  
Conveyors: Series 17A

SONOCO PRODUCTS COMPANY  
HARTSVILLE, SOUTH CAROLINA  
Nitrogen Gas Flush System: CCAN-10-..

SORTAWEIGH, LTD.  
ALDERSHOT, HAMPSHIRE, ENGLAND  
Weight classifier: S15-.-A, S15-.-A, S15-.-0, S15-.-0  
Weigh classifier: M15-.-0, M15-.-0

SOUTHCENTRAL ENGINEERING  
HOT SPRINGS, ARKANSAS  
Roter-Talon: 500, 1000  
Rotor Flaker: SC-1000

SOUTHERN SAW SERVICE  
ATLANTA, GEORGIA  
Bone Chip Remover: BC

SPARKLER MANUFACTURING CO.  
CONROE, TEXAS  
S/S Horizontal Plate Filters: 14D, 18D, 33D, 14S, 18S, 33S, 12VR,

17VR, 32VR

SPARKS BELTING CO.  
GRAND RAPIDS, MICHIGAN  
Belt (Package Product Only):  
Grip-Tex, Sno-Flake 143, Sani-Tex, Kleen-Tex-3, NY-TOP, Tuffy Special 75, Grip-Tex-Special  
Belt (Food Contact):  
White-175-PVC-C.O.S., White-175-PVC-C.B.S., Food-King 1-W, 28-NOS, 58-NOS, 78-NOS, 98-NOS, Tuffy-60-COS-Green, TefTex-32, TefTex-22, Kleen-Tex 2, White-Tex-142, White-Tex-143, White-Tex-144, Sno-Tex-Jr., Sno-Tex, 29-WC, Food-King Jr., Food-King-3W, Tuffy-90, 100-COS, Grey Tex, Food King 1-W Poly Tan, 2 and 3 Ply Ribcleat 69, Tuffy 80-COS Special White, Tuffy 60-COS Special White, Sno-Tex Super Cleat, Poly-King 2 White, White PVC Chevron Top, Tuffy 50-CBS Special White, Tev-Tex 22, Tev-Tex 32, Tev-Tex 144, Food King 3W with Molded Cleat, Can Pac, 38-NOS Sparks Foodthane Belting, Multi-Temp, Bi-Flex WP210, Thin-N-Tuff 75 White, Tuffy-II Tan  
Conveyor Belt (Product Contact): Ultra Kool I, Ultra Kool II  
Belt (Food Contact): APF-W-1020, APF-W-1030

SPARKS BELTING COMPANY  
SOUTH HOLLAND, ILLINOIS  
Belt (Food Contact): Food-King PT, Mono-Flex LWP 210, Mono-Flex WP 210, Mono-Flex WP 220M, Mono-Flex WP-110  
Belt (Direct Product Contact): WU110, WU210

SPECIALTIES APPLIANCE CORP.  
CHICAGO, ILLINOIS  
Fryer

SPECO, INC.  
SHILLER PARK, ILLINOIS  
Bone Chip Collector: 4004742

SPEEDCO INC.  
BALTIMORE, MARYLAND  
Auto-Flex Storage Conveyor: 267  
Auto-Flex Collator: BM0009  
Auto-Flex Inspection Conveyor: BM0006  
Auto-Flex Head: 265  
Bulk Loader: BM-0029  
Automatic Stuffer: BM-0015

THE SPENCE CORPORATION  
MILWAUKEE, WISCONSIN  
S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.  
SOUTH GATE, CALIFORNIA  
Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.  
BLOOMFIELD, NEW JERSEY

Ham Netting Machine (Modified): 10171

SPIRAL - MATIC CORP.  
FARMINGTON, MICHIGAN  
Spiral - Matic Automatic Ham Slicer: A

V. B. SPLAWN & SON, INC.  
BURLINGTON, NORTH CAROLINA  
Belt (Food Contact): 2M8-U0-V5-PN

SPRAY-DYNAMICS  
COSTA MESA, CALIFORNIA  
Butter Metering Pump: SD-100  
Uni-Spense Dry Ingredient Distributor: 19....  
Drum Tumbler: 172-1

SPRAYING SYSTEMS COMPANY  
WHEATON, ILLINOIS  
Auto Jet Automatic Spray Gun: 11024-22 AUHSS

SPRINTER SYSTEMS, INC.  
EAST WINDSOR, CONNECTICUT  
Tray Former: MPH-T  
Lid Sealer: 3FT/ES  
Carton Former: MPH  
Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.  
NORTH CHILI, NEW YORK  
Belt Grill: ...

SQUARE FOOD PROCESSING MACHINE  
ELMHURST, ILLINOIS  
Meat Former (w/discharge conveyor): Medimat-B, Gigant-B

SQUARE CO AB  
MALMO, SWEDEN  
Meat Former: Gigant-A, Gigant-B, Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY  
DECATUR, ILLINOIS  
Automatic Cooking System: Steam Jet

STAMP CORPORATION  
MADISON, WISCONSIN  
"Little Badger" Cheese Cutter: 200  
Cheese Cutter 400  
Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY  
DIVISION/THE STANDARD CASING COMPANY, INC., NEW JERSEY, NEW JERSEY  
Sausage Stuffer: VOGT-Hydromat  
Plastic Tote Box: B-1210  
Plastic Maxi-Tainer Box: BB-1135  
S/S Tub: 97, 61, 63  
S/S Truck: 20, 48, 36, 18, 18C, 9, 50, 110, 112, 114, 118, 120, 125  
S/S Drums: 30, 55, 60, 100  
S/S Storing & Roasting Pans: S-107A5, S-107A6, S-107A7, S-107A8, S-107A9  
S/S Top Packing & Utility Table: 254  
S/S Shelf Truck: 6220, 6130  
S/S Ingredient Bins: PB-75, PB-150, PB-250



Cutting Board: Hygenia  
 Poly Tubs: 35, 50, 75, 52D, 80D  
 Poly Boxes: 1720, 1740, 1760  
 Meat Truck, Super Poly: 10, 37, 40,  
 72, 96  
 Sani-Tray: OBB 1026  
 Offal Racks (Galvanized): 1070,  
 1120  
 Plastic Tanks and Trucks: PT  
 Casing Applier: AZ-50  
 Silent Cutter "Talleres Vall"  
 CRI..11, CRI...11  
 S/S Piston Stuffer EHI-..  
 Continuous Vacuum Stuffer:  
 EHCI-....

STANDARD CONVEYOR COMPANY  
 NORTH ST. PAUL, MINNESOTA  
 Boning Facilities

STANDARD METAL PRODUCTS CO.  
 FRANKLIN PARK, ILLINOIS  
 S/S Spiral Conveyor: SMPSC-101  
 Powered Turn Conveyor: 3700-C  
 Steamer: 557  
 Incline Conveyor: E-1  
 Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,  
 9, 10, 11, 12, 13, 14

STANGE COMPANY  
 CHICAGO, ILLINOIS  
 Spray-A-Frank System: 100

STARFLEX CORP.  
 JONESBORO, GEORGIA  
 Scale Loader: SFS-10

STARGELL EQUIPMENT  
 GAINESVILLE, GEORGIA  
 Scalder: 143

STA-RITE INDUSTRIES  
 DELAVAN, WISCONSIN  
 Positive Sanitary Pump: RS-20-1,  
 RS-65-1, RS-150-1  
 S/S Deep Fat Fryer: EM-14-SS,  
 EM-14-DLSS

STAR MANUFACTURING CO.  
 ST. LOUIS, MISSOURI  
 "Star" Griddles: 254, 256, 258A  
 Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.  
 COLLEGE PARK, GEORGIA  
 "Starflex" Stretch Bagging Machine:  
 500-PL  
 Saw: SP-901  
 Loader: SP-902  
 Stand: SP-903  
 Packaging Machine: 500APL  
 "Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION  
 TIMMONSVILLE, SOUTH CAROLINA  
 Filter Press  
 Round w/o Pump: 4-12. to 80-24.  
 Square w/o Pump: 4-12-7/8. to  
 80-24., 4-12-7/8./4P to  
 80-24./4P  
 Round w/ Sanitary Pump: 4-12/SP  
 to 80-24./SP  
 Square w/ Sanitary Pump:  
 4-12-7/8./4P/SP to 80-24./4P/SP

STARFLEX CORPORATION  
 JONESBORO, GEORGIA  
 Bagging Machine: MB-2000

STAUFFER CHEMICAL CO. FOOD INGREDIENTS  
 DIV., PITTSBURGH, PENNSYLVANIA  
 "Calgon" Automatic Ham Pumping  
 Scale: 463600

STEARNS MAGNETICS INC. DIV. OF  
MAGNETICS INTERNATIONAL, INC.  
 CUDAHY, WISCONSIN  
 Metal Detector-Conveyor-Reject  
 System: MPC-100....  
 Metal Detector/Pipeline Reject  
 System: PRS-..

STEELCRAFT CORPORATION  
 HARTFORD, WISCONSIN  
 Pro Smoker N' Roaster (S/S  
 interior): 50, 100, 150, 300

STEIN INC.  
 SANDUSKY, OHIO  
 Charmarker: CM-..  
 Mini Batter/Breader: MB-3  
 Batter & Breeding Machine: S-2,  
 L-4, L-5, L-6, MB-2B, MB-2F,  
 E-.., EA-.., EA-..  
 "Mini" Batter & Breeding Machine:  
 MB-1  
 Breeding Machine: S-1, L-3, MC-3,  
 MC-3A, BR-24, MC-3J  
 Breeding Machine (w/Plastic Drum):  
 DB-2  
 Breeding Machine (w/S/S Drum): DB-1  
 Breeding Machine: 100-..  
 Cooling Column: CC-1  
 Viscosity Control Machine: VC-1  
 Fryer: FA-10, FC-.., FE-.., FB-..  
 FD-.., HPF-....  
 Deep Fat Fryer: FA-3 Pilot., FB-..  
 FD-..  
 Feed Conveyor: F, FR, P, PR, FF  
 Feed & Pak Conveyor: S-2, MC-3,  
 L-4, L-5  
 Continuous Poultry Cooker: CPC  
 Continuous Cooker: HZ  
 Open Flame Broiler: OF8-1  
 Batter Machine: 2400, B-..  
 Conveyor "RollaTurn": RC-..-S  
 Batter Mixer: B25, ABM-.., TM-..  
 Automatic Batter Control: ABC-1  
 Dip and Chill Conveyor: DC-....  
 "Force Flo" Filter: SF-6  
 Dipping Machine: DM-2  
 "Speed Steak" Tenderizer: B  
 Gas Fired Ovens: OFO-..  
 "Force-Flo" Oil Filter: SF-7  
 "Flip Preduster": FPD-..  
 Breader-Feeder: BF-800  
 Automatic Batter Control: ABC-11  
 Oil Holding Tank Assembly:  
 OHT-77-....  
 Pork Skin Fryer: PS-76-....  
 Drum Seasoner: DD-....  
 Infeed Conveyor: IFC-....  
 Pork Skin Pellet Feed Hopper:  
 PSH-76-....  
 Ambient Cooling Conveyor: AM6-24  
 Applicators: SS-77-S, SS-77-F  
 Hot Oil Heat Exchanger: HX-....-1H  
 Batter Applicator: T-1-..

Oil Filter: SF-..  
 Counter Flow Oven: CFO-....E,  
 CFO-....G  
 Fryer: Series II-G-...., Series  
 II-E-....  
 Drum Breader: DB-4-E, DB-4-H  
 Breeding Machine: XL-...-F-H,  
 XL-...-F-E, XL-...J-H, XL-...J-E,  
 XL-...FF-H, XL-...FF-E  
 Charmaker/Searing: CM/S-..  
 Preduster: PD-..  
 Shuttle Vane Pump: SV-1  
 Cooking Oil Supply Tank: SRT-....  
 Top Submerger Batter: TS-..  
 Drum Breader: DB-3  
 Deep Fat Fryer: HPF-..., HPF-...  
 Multi Stage Filters: MSF-.. ,  
 MSF-....  
 Continuous Oven: "Jet Stream"  
 JSO-....  
 All Purpose Batter Machine: APB-..

STEPHAN MACHINERY CORP.  
 COLUMBUS, OHIO  
 "Combicut" Cutter: TC-....,  
 TC-1-...., TK...  
 Emulsifier (Microcut): MCH-D-30,  
 MCH-D-60, MCH-D-100, MCV-12-B.  
 Vertical Cutter/Mixer: VCM 25 US,  
 VCM 40 US, VCM-12-US,  
 VCM-40E-US, VCM-80E-US,  
 VCM-130E-US  
 Vertical Cutter/Mixer: VCM-55E-US  
 Vacuum Mixer: VM-....  
 Microcut Emulsifier: MC-12, MC-15  
 Vertical Cutter: VCM-44  
 Microcut: MCH-15 & MCH-20, MCH-..

STERLING CONTROLS INC  
 STERLING, ILLINOIS  
 Static Weighing and Sizing System:  
 1000

STEWART GLAPAT CORP.  
 ZANESVILLE, OHIO  
 Spiral Conveyor: GL-APAT  
 Vat Dumper: 1951

STEWART SYSTEMS  
 PLANA, TEXAS  
 Wire Red Belting: Wendway S/S  
 U-Bar Wire Rod Belting: Wendway S/S  
 Slat Link Belting (Packaged Product  
 Only): Wendway S/S  
 S/S Wirebelt Conveyor: A-....115  
 S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER  
 DIV., CINCINNATI, OHIO  
 Belt (Food Contact): "Cinfine"  
 White Cleated 102

STIMPSON COMPUTING SCALE CO.  
 LOUISVILLE, KENTUCKY  
 Computing Scale: 81-AS, 81-DS

STOCK AMERICA, INC  
 MILWAUKEE, WI  
 Dyno Sealing Machine: 462-VAG

STONE CONVEYOR, INC.  
 HONEOYE, NEW YORK  
 Conveyor: 27D

**JOHN E. STONEMAN, INC.**

POSEN, ILLINOIS

Card Dispenser: "Danepak"  
Ham Cutter Conveyor: MC

**STONE PACKAGING SYSTEMS**

WAUKEGAN, ILLINOIS

"Rap-A-Mat" Packaging Machines: S-1  
HCR, S-2 HCR

**STORK GAMCO**

GAINESVILLE, GEORGIA

(FORMERLY GAINESVILLE MACHINE CO.)

Picking Shackle (Auto): 25, 100  
Eviscerating Shackle (Auto): 30, 200  
Picking Shackle (Combination):  
Rigid-35  
Turkey Picking Shackle: 300  
Eviscerating Shackle: 1005  
Sizing Shackle: SS-5  
Smoke Rack  
Rotating Paddle Chiller  
Poultry Sizer: WM-1  
Poultry Scalding: 2-Way, SGS-1,  
SGS-2  
Gizzard Splitter: 3500, 3500T,  
3600T, 3000, 3500-SS, 3600SS,  
4200SS  
Automatic Gizzard Splitting,  
Peeling, and Washing Machine:  
3500-C-1  
Giblet Pump: GP-2A, GP-3A, GP-3B  
Heart & Liver Trim  
Chiller w/Paddle Wheel Unloader:  
RS-6  
Chiller: RS-6, P-5  
Line Divider: 1 & 1 Type, 1 & 2  
Type  
Gib Pack: 48-9, 48-11, 48-13  
Automatic Cut-Up Machines:  
TF-249X3FL, TF-249X3F2,  
TF-249X3RL, TF-249X3R2, TF-249X3,  
ACM-2000  
Head Puller: HP-100  
Electric Stunner & Killer: AK-10  
Oil Sac Cutter: OSC-X1, OSC-2 (If  
used prior to inspection station,  
surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm residual chlorine  
at point of use.)  
Automatic Hock Cutter: H-II, H-III,  
HC-III, A, B  
Disc Type Picking Machine: D-1000  
Paddle Type Giblet Chiller: BP  
Belt Conveyor: BC-SS  
Auger Chiller: SA-8  
Head Remover: HR-100, HR-100C,  
HP-100B, HC-100C  
Head Scalding: HS-5  
Automatic Lung Remover: ALR-1,  
ALR-2, ALR-2-A

Rigid Eviscerating Shackle: 1006,  
1006-B  
Neck Skin Cutter: NSC 1, 2, 3R, 3L  
Refrigerated Poultry Chiller:  
RS-6-NH3, P-6-NH3, SA-NH3, P5  
Picker: HC-III, D...., 1200, 1120,  
CR-100, CR-100A, CR-100S, F-105,  
F-201, F-101  
Hock Picker: H-1, D-1130  
Hydraulic Vat Dumper: H.V.D.  
Semirigid Shackle Unloader: SU-1000  
Straddle Picker: SP-3  
S/S Drain Conveyor: DF-1  
Neck Breaking Machine: NB-1, N-103,  
N-101, N-102, (If used prior to  
inspection station, surfaces of  
machine contacting carcasses must  
be sanitized between each use  
with 180 F. water or 20 ppm  
residual chlorine at point of  
use.)  
Opening Cut Machine: OC-100,  
OC-100A (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or 20 ppm residual  
chlorine at point of use.)  
Eviscerating Shackle: 1000-R-1  
Automatic Drawing Machine (Manual  
Positioning of Viscera for  
Inspection Necessary): ADM-1,  
ADM-1-A (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or 20 ppm residual  
chlorine at point of use.)  
Hand Operated Hand Wash Valve: E-4  
Automatic Killing Machine: AK-11  
"Stork-Gamco" Picking Machine: D-16  
Automatic Neck Skin Cutter: NSC-2-A  
Giblet Elevator: GE-5  
Gizzard Harvest System: M-40  
(Personnel must be provided to  
trim portions of digestive tract  
not removed by the machine.)  
Infeed Supply Belt: MB  
Gizzard Harvester: M-40, M-80  
Gizzard Elevator: GIZ-4  
Gizzard Inspection & Trim Table:  
MII  
Gizzard Tumbler Washer: GTW  
Gizzard Defatter: DF  
Offal Vacuuming System: VT  
Picker L-2-B  
Hock Cutter: LC-1, LC-2, LC-3  
Scalding: SM and DM  
Stunner: B-5, CS-1  
Killer: B-6, B-6-A  
Picker: FP-1, D-16-GT  
"Draw-Vis" Eviscerator (For frying  
chickens only. Manual  
positioning of viscera for  
inspection necessary): P40  
(Surfaces of machine contacting

carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm residual chlorine  
at point of use.)

Poultry Eviscerating Shackle: ES  
Poultry Dressing Shackle: DS  
Tendon Puller: TP-1  
Foot Unloader: FU-1575-B  
Head and Trachea Puller: HT-1  
Automatic Bird Unloader: L, S  
Automatic Eviscerating Machine  
(Manual positioning of viscera  
for inspection necessary): P24II  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm residual chlorine  
at point of use.)  
Infeed Conveyor: AFB, AFF  
Final Water Changer: FWC-B  
Automatic Sizer: S-100A, SS-100A  
S/S Bird Tumbler: BT-2  
Shackle Unloader: SU-90, SU-180  
Inside/Outside Chicken Washer CW1  
Outside Chicken Washer OW-1  
Auger Counter Flow Poultry Chiller  
C-111  
Gizzard Inspection Station with  
Peelers M-II-A  
Automatic Vent and Opening Machine:  
V-16. (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or a solution of 20  
ppm residual chlorine at point of  
use.)  
Automatic Circular Drawing Machine:  
CDM-1. (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or a solution of 20  
ppm residual chlorine at point  
of use. Manual positioning of  
viscera necessary for inspection.)  
Bagger: PRS-HD  
Poultry Chiller: P-6  
Poultry Cut-Up Machine: C-5000-A  
Poultry Stunner: CS-2. (Stunner is  
not to operate without the  
perforated grill permanently  
installed in such a manner that  
the water level is 1/4 inch above  
the grill surface.)  
Breast Deboning Machine: BD-1  
Automatic Circular Drawing Machine:  
CDM-II (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or a solution of 20  
ppm residual chlorine at point of  
use. Manual positioning of  
viscera necessary for  
inspection.)  
Bird Counter: BC-1



Final House Inspection Machine:  
FIM-12  
Inside Outside Final Bird Washer:  
RP-12  
Gizzard Machine: M-60  
Poultry Scalding Hood: ESH  
Gizzard Inspection Table: M-1-A  
Automatic Circular Drawing Machine:  
CDM-20 (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or a solution of 20  
ppm residual chlorine at point of  
use. Manual positioning of  
viscera necessary for  
inspection.)  
Automatic Vent and Opening Machine:  
V-20 (Surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or a solution of 20  
ppm residual chlorine at point of  
use.)  
Turk y Gizzard Harvester: M-20T  
Giblet Chillers: 1-BP, 2-BP, 3-BP  
Circular Halving Machine: CHM-20  
Breast Filleting Machine: BF-1200  
Poultry Cut-up Machine: FBH-1500  
Poultry Cut-Up Machine: FH-2000  
Inside/Outside Final Bird Washer:  
MBW-16  
S/S Sizing Shackle: GS  
Cone Deboning Line: CDL-100  
Automatic Poultry Sizing System:  
"Chickway" 2.2  
Pneumatic Adjustable Inspection  
Stand: PAS-1  
Air Agitated Poultry Scalding: SGS  
2/A  
Detwatering Conveyor: DW-4  
Oil Sac Cutter/Neck Breaker:  
OSC/NB-20 (If used prior to USDA  
inspection station, surfaces of  
machine contacting carcasses  
must be sanitized between each  
use with 180 F water or  
solution of 20 ppm residual  
chlorine at point of use).  
Cropper: NIC-20  
Heavy Duty Carcass Crusher: HD/CC  
Poultry Deboning Conveyor: PDC-BR  
Quill Puller: PIT-2000  
Fecal Remover (Vacuum): FR-16  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 degree F  
water or 20PPM residual chlorine  
at point of use.)  
Thigh Deboning Conveyor Line:  
TDL-100  
Gizzard Harvester: M-105  
Automatic Giblet Wrap Machine:  
48-17  
Air Agitated Turkey Scalding: KM-2CA  
Auto Transfer Unit: TRD-E (Surfaces  
of machine contacting carcass must  
be sanitized between each use with  
180 degree F water or a solution  
of 20 ppm residual chlorine at  
point of use.)  
Turkey Sizing Shackle: TSS  
Turkey Push Off: TPO-1  
Pneumatic Adjustable Inspection  
Stand: PAIS-2

Air Agitated Scalding: SGS-2CA  
Inside/Outside Final Bird Washer:  
4182, BWT10..  
Neck Skin Slitter: NS3T..  
Neck Cracker: NKTA8..  
Automatic Vent Cutter: VCT10..  
Head Cutter/Puller: HT1..  
Opening Cut Machine: OST7..  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm chlorine at the  
point of use).  
Turkey Tendon Puller: PT-5  
Turkey Scalding: SIK-5  
Picking Machine: TF-912  
Air Agitated 3-Pass Scalding: SGS-3A  
Turkey Giblet Wrap Machine: TGW  
Conveyor: "Fluid - Flo" 620-FCC  
Belt Weigher: CB/CS 25  
Bird Counter: BC-2  
Defatter (Turkey Gizzard): DF-T/2  
Cropper: NIC-202  
Turkey Cone Deboning Line: TCL-500

STORK NIJHUIS, INC.

GAINESVILLE, GEORGIA

Refining Machine: SNG-..., SNGV-...,  
SNGV-...  
Cleaning Machine: SNG-..., SNG-...  
Stomach & Chitterling Machine:  
SNG-MD-..

STORK PROTECON, INC.

GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner:  
PAP200-...  
Deboner: PAD400.., PAD800.  
Co-Extrusion Sausage Manufacturing  
system consisting of: Piston  
Stuffer Model "Handman" F30T,  
Co-extrusion Module, Brine Unit,  
Brine Circulation Tank, Cool  
Tank, Crimper Unit, S/S Platform,  
Drying/Smoking Unit, Belt  
Washers and Dryer, Air  
Conditioning Unit for drying  
tower, air lock and steam  
cooker.  
Tenderizer: PMT-41-S

STRACHAN HENSHAW MACHINERY

CHICAGO, ILLINOIS

Continuous Heat Sealer: "Rotoplex" 2

R. HOWARD STRASBAUGH, INC.

LONG BEACH, CALIFORNIA

Cheese Cutter: 5AR-78H

STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use  
w/accepted WL782L-30 Lamp):  
SP-94-3L  
Shielded U.V. Tunnel (For use  
w/accepted WL782L-10, WL782L-20,  
WL782L-30 Lamps): SP-91  
Ultraviolet Lamp: SRCL-30 (Note:  
The above lamps must be used in  
accordance with Part 7, Para.  
7.16(b) of the Meat and Poultry  
Inspection Manual.)

STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA  
Chitterling Cleaning Machine: 44  
Stomach Cleaning Machine: 88

STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)  
Chili & Rice Cooker: 147  
Screw Conveyor: 327, 468  
Tamale Machine: 405  
Mixer-Cooker: 553  
Blender: 281, 283, 539

STRONG-SCOTT MFG. COMPANY

MINNEAPOLIS, MINNESOTA

Ribbon Blender: B-IMXS  
Turbulizer: TCS-....  
Infed Conveyor: AFB, AFF

SUMMIT CITY EQUIPMENT

FORT WAYNE, INDIANA

Chub Separator: 488

SUMMIT PRODUCTS COMPANY

BRIGHTON, MICHIGAN

Ham Slicer: VSD--6RU

SUN HILL CORPORATION

MANCHESTER, CONNECTICUT

Portable LN2 Flash Freezer:  
Mul-Ti-Freeze-1 (Acceptable  
ventilation must be provided.)

SUNBANK FOOD EQUIPMENT, INC.

POMONA, CALIFORNIA

Jet Cook Oven: 24-5-5-5

SUPER PRODUCTS COMPANY

CINCINNATI, OHIO

Boning Table: SSBT  
Chiller: Super  
S/S Mixer: 10025  
Table: SST-....  
Hog Viscera Inspection Table:  
H.V.I.C.  
Blender-Mixer: "Salco" PMB-.....  
Belt Conveyor: SBC  
Conveyor: PC-SST  
Brine Chiller: CP-30

SUPERIOR FABRICATION

FORT WORTH, TEXAS

Lazy Susan: LS-...  
Conveyor: OC-....  
Boning Table: BC-....  
Stationary Boning Table: SSSBT  
Trimming Table: SSTT  
Double Station Boning Table: SSDSBT  
Head Work and Trim Table: SSHWT  
Ham Pump Table: SSHPT  
Head Flush Cabinet: SSHFC  
Pluck and Gullet Trim Table:  
SSSPGTT, SSDPGTT  
Revolving Head Flush Cabinet:  
SSRHFS  
Tripe Washer: SSUTW  
Patty Packing Table: SSPPT  
Stuffing Table: SSTT  
Head Inspection Stand: SSHIS  
S/S Screw Conveyor: SSSC-..  
Meat Pump: SSMP  
Tamale Machine: SSTM

SUPERIOR LABEL SYSTEMS

CINCINNATI, OHIO  
Roll-Tak 200 Pepperoni Label Bander:  
SLS

SUPERIOR PACKAGING EQUIPMENT COMPANY  
ARLSTADT, NEW JERSEY  
Automatic Cartoner: 30MP

SUPERIOR STAINLESS, INC.  
DELEVAN, WISCONSIN  
S/S Air Operated Shut-off Valve:  
K67-..., K69-...  
S/S Air Operated Divert Valve:  
K67-..., K679-..., K697-...,  
K-699...  
S/S Butterfly Valve: K51  
S/S Low Flow Air Valve: K80 DLFA  
Superflow Centrifugal Pump: SCS-..

SUREKAP  
TUCKER, GEORGIA  
Cap Tightener: "SureKap"

SAMI SVENDSEN LTD.  
CHICAGO, ILLINOIS  
Insc-Matic Casing Sizer: 1

SWAN ENTERPRISES  
ST. CLOUD, MINNESOTA  
Oil Gland Cutter: OGC-1

SWECO, INC.  
LOS ANGELES, CALIFORNIA  
Vibro-Separators: LS..S..., SS..S...,  
LS..S....CD, SS..S....CD,  
LS..S...., SS..S....,  
LS..S....PF, SS..S....PF, US 48

SWILLEY EQUIPMENT DESIGN  
PERSIA, IOWA  
Up-Type Hide Puller: 1063  
Retained Head Stand w/Beef Head  
Rack: 1084  
Conveyorized Knock Box (Sheep):  
3003-....  
Revolving Hog Head Splitter: 1023  
Head Hook: 4010-....  
Tongue Hook: 4011-....  
Knife Sterilizer Box: 6001-....  
Offal Separating Table: 6019-....  
Small Intestine Flush Table:  
6017-....  
Intestine Separation Table:  
6017-....  
Offal Table (Tripe Dump): 1065-....

J. F. SWINEHART CO., INC.  
FOSTORIA, OHIO  
Food Broiler: 3430C

SYLVANIA ELECTRIC PRODUCTS, INC.  
DANVERS, MASSACHUSETTS  
Germicidal Lamps, Nonozone: G8T5,  
G15T8, G30T8 Note: Lamps must be  
used in accordance with Part 7,  
para. 7.16(b) of the Meat and  
Poultry Inspection Manual.

SYMCO ENTERPRISE, INC.  
INDEPENDENCE, OHIO  
Screw Conveyor: 421-UA

SYNTRON, DIVISION OF FMC CORPORATION

HOMER CITY, PENNSYLVANIA  
Vibratory Feeder: F-TOC

SYSTEM PAK, INC.  
PENNDDEL, PENNSYLVANIA  
Wrapping Machine: Jaguar, TARGA-...,  
TARGA-40, TARGA-50, TARGA-60,  
Targa-..A, "PANDA"  
Vertical Form, Fill, and Seal  
Machine: "Vega" P, S, SP, HS

SYSTEMS DEVELOPMENT ENGINEERING CO.  
LITTLETON, COLORADO  
Beef Jerky and Sausage Processing  
System: SDE-BJ 1 thru 10

- T -

T&F DIVISION OF CHR INDUSTRIES, INC.  
ROLLINGMEADOWS, ILLINOIS  
Belts (Food Contact): 02402,  
02407, 020.., 021.., 022..,  
024.., 027..

TABLES MANUFACTURING COMPANY  
KAUFMAN, TEXAS  
Tables: TGLG, TSS, TFLG, TFSS, TKLG,  
TKSS, SPT, SPS, SPB, TRIM-1  
TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.  
PETERSBURG, NEW YORK  
Belt Teflon Coated: 27-200

TARAS, INCORPORATED  
CORNELIA, GEORGIA  
Meyn Broiler Unloading Station:  
BU-...  
Meyn Eviscerating Machine: Apollo  
72 (Manual positioning of viscera  
for inspection necessary)  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm residual  
chlorine at point of use.)  
Meyn Disc Picker: JMKD-60  
Meyn Poultry Scalders: MSC-7  
Meyn Automatic Bird Counter: BC-100

TASTECH, INC.  
FOUNTAIN VALLEY, CALIFORNIA  
S/S Belts (food contact): MT1-1,  
MS5-2, MS5-3, MS1-5, MS1-6,  
MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON  
ROCHESTER, NEW YORK  
Liquid Level Transmitter: 300T  
Series

TCA  
RIVERSIDE, CALIFORNIA  
Cutting Board: San-X Plus

TEC, INC.  
ALSPIN, ILLINOIS  
Vacuum Packaging Machine: TEC-2001  
SRH, TEC-4000

TEC, INC.

POSEN, ILLINOIS  
Vacuum Packaging Machine: CB-R  
TEC-1001  
Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION  
ATLANTA, GEORGIA  
Freezer Tunnel CO2: ST-30-10-1,  
ST-....  
Spiral Freezer: SF-....  
Supplementary Ice Maker: WC-....  
CO2 Snow Hood: SH6-CI...,  
SH6A-CI....  
CO2 Snow Hood: 6C-..., 6AC-....  
Snow Applicator: T/B Applicator 6  
CO2 Snow Hoods: K-503....  
CO2 Snow Applicators: 6...., 6A....,  
6B...., 6B Wall Mounted CO2  
Snowing Hoods w/Exhaust System:  
504  
CO2 Snowing Horn (For demonstration  
purposes only-adequate ventilation  
must be provided): 5  
Dry Ice Extruder: DE-79-RB

TECHNETICS INDUSTRIES, INC.  
ST. PAUL, MINNESOTA  
Techweigh Weighing Feeder: WF18-..

TECHNO-DESIGN, INC.  
GARFIELD, NEW JERSEY  
Ravioli Filler Former: ARM-051

TECHNOLOGY SALES, INC.  
CHATTANOOGA, TENNESSEE  
S/S Boning Cone Stand: 2

TECKTON, INC.  
WALTHAM, MASSACHUSETTS  
"CryoFood" Liquid Nitrogen Freezer:  
CF-1  
Loader & Unloader for Cryo-Food  
Freezer: PU-CF-1  
"Cryo-Food" LN2/CO2 Freezer: CF-0.5

TECTRON ENGINEERING  
IRVINE, CALIFORNIA  
Conveyor w/Metal Detector: 1000M

TEE-PAK INC.  
CHICAGO, ILLINOIS  
Casing Sizer  
Beef Stick Reeler: BR-7729  
Automatic Meat Stuffer: FUT-..  
Sizer: II, III

TEKNOR APEX COMPANY  
PAWTUCKET, RHODE ISLAND  
Cutting Boards: "SaniTuff" H,  
"Teknatop"

TELE-SONIC TRESCOTT  
LONG ISLAND CITY, NEW YORK  
Paramatic Sealer: 1517  
Bagger: 26-MB  
Wrapping Machine SW-80

T.E.M. MFG. CO.  
BLUE ISLAND, ILLINOIS  
Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.  
RIVERSIDE, CALIFORNIA



Convection Broiler: CB-3448  
Transfer Conveyor, Stainless:  
TCS-....  
Transfer Conveyor, Stainless - 90  
degrees: TCS-....SPL  
Burrito Make-Up Conveyor: BMU-....  
Decline Conveyor: DCP-....  
Transfer Conveyor: FITC-...-04  
Sheeting Head: RSH-....

TENNYSON FOOD EQUIPMENT AND STORAGE,  
INC., CLEVELAND, OHIO  
Sauce Depositor: S-335  
Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.  
AMARILLO, TEXAS  
Horizontal S/S Surge Bin: TB-1,  
TB-1A  
Boning Table: BT-1  
Conveyor: FG-1, FG4  
Meat Wash Table: MW-1  
Belt Conveyors: FG-1A, FG-2  
Cattle Jaw Bone Puller: JP-101  
S/S Shroud Pin Tank: PC-108  
Edible Surge Bin: ESB-1  
"Tasco" Hide Side Puller: SPH-109  
Viscera Table: VT-102  
Automatic Head Hold Device:  
AHHD-111  
Hydraulic Cheek Puller: CMP-097  
Beef Support system: BAJ-7891

TEXMAC, INC.  
CHARLOTTE, NORTH CAROLINA  
Automatic L-Sealer: 1917

THAYER SCALE/HYER INDUSTRIES INC.  
PEMBROKE, MASSACHUSETTS  
Bridge Breaker Bin Discharger:  
BTU-....S.M.

THERM-ICE CORPORATION  
PHILADELPHIA, PENNSYLVANIA  
CO2 Distribution Cone (Use with an  
acceptable hood and exhaust  
system): TI-600

THERMALJET LTD. DIVISION GROW GROUP  
INC., LOUISVILLE, KENTUCKY  
Thermaljet Cooker: 1000 A  
Cooker Thermodyne: THS-..

THERMODYNAMICS CORPORATION  
BROKEN ARROW, OKLAHOMA  
Pallets (Plastic): TR-048040-M,  
TR-048040-MS

THIELE ENGINEERING COMPANY  
MINNEAPOLIS, MINNESOTA  
Placing Machine (Paper): 108, 212,  
408  
Denester/Placer: 20-...

THIRY-KONDOR  
TWINSBURG, OHIO  
Patty loader: 1500  
Patty Loader: 3000

THOMPSON-CHEMTREX  
ERIE, PENNSYLVANIA  
Sanitary Pump & Mixer: STTS, STMS,  
SBTS-.,SB

THIRY-KONDOR ENGINEERING & MACHINE  
CO., BROADVIEW HEIGHTS, OHIO  
Sausage Cutter: 4003

L. C. THOMSEN AND SONS, INC.  
KENOSHA, WISCONSIN  
S/S Sanitary Centrifugal Pumps: 4,  
5, 6, 8

THURNE CORPORATION  
BRIDGEVIEW, ILLINOIS  
Line Divider: "Schmidt" 928-84  
Three Lane Makeweight Conveyor: PI-3  
Twinned Single Makeweight Machine:  
PSM-1  
Infed Conveyor: IC-1  
Flex-Turn Conveyor: -16  
Meat Pro Patty Former: 340, 500  
Slicer: 110-84-1  
Meat Pro Patt Former: 170  
Automatic Checkweigher: PCW-84  
Twinned Twin Single Make Weight  
Conveyor: TTSM-1  
Manual 2-Tier Storage  
Conveyor: 40000  
Bulk Weigher: 30000

THURNE ENGINEERING COMPANY, LTD.  
NORWICH, NORFOLK, ENGLAND  
Checkweigher Conveyor: IMS-127  
Infed Conveyor: IN-83  
Marshalling Conveyor: SY-83  
Slicer: 110-84

THURSTON DODD WELDING  
LULA, GEORGIA  
Skin Cutter: SC-386  
S/S Box Icer: BI-1187  
Giblet Chiller: 36-A  
Bird Unloader: 38, BU-41  
Picking Shackle: M-22  
Cut-up Shackle: T-40  
Shackle Kickout: B-19  
Foot Unloader: A-460  
Rehang Conveyor: T-55  
Cut-up Conveyor: M-55  
Vibrating Conveyor: D-77  
Halving Machine: 750  
BeH Conveyor: D-55  
S/S Windmill Chiller Unloader:  
W-200  
Drain Conveyor: D-83  
Parts Conveyor: P.C.-84  
Tail cutter: TC-3980 (If used  
prior to USDA inspection  
station, surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or 20 ppm residual  
chlorine at point of use.)  
Cut-Up Saw: CU-185  
Bagging Machine: BM-587  
Neck Skin Cutter: NC-387  
Picking Machine: PM-189

E. H. TICHENER & COMPANY  
BINGHAMTON, NEW YORK  
(Poultry) Shackle: 1727  
Picking Shackle: 1452, 1535  
Combination Shackle: 1450  
Eviscerating Shackle: 1436, 1451,  
5500

TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS  
Material Handling Hose (Food  
Grade): Series WT, FT

TIPPER TIE DIVISION  
UNION, NEW JERSEY  
Double Clipper: D-137B, D-187  
Clippers: C-107-L, A-117-L,  
C-187-L, A-187-LC, F-486-L,  
C-200-L, F-186-L, C-186-L,  
C-486-L, 280L, R590, C487L,  
Z2105, Z2110, Z2111, Z2115,  
Z3110, Z3111, Z4119, Z4201,  
Z4135, C-186RP, A-187C, A22295A,  
A22495A, A22590A, Z3207, Z4122,  
Z4124, Z4125, Z4126, Z4127, Z4128,  
Z2207, EN1200, EN1201, Z9101,  
Z9102, Z986-L, Z986-RP  
Clipper-Vac: E, C, F-A-417-LC  
(Tipper Tie) Unit: PR-465L  
Tipper Clipper: Rotomatic II,  
RV136D, RV136LD, RA136D, RA136LD  
(Press Tie) Unit Clipper Vac  
Machine: G with A24100, F with  
conversion kit 2132, F-A487LC,  
F-A487C, H with A22100L Clipper  
Tipper-Matic: A, V  
Vacuum Packaging Machine:  
ROTA-MATIC III, II, I  
Koma Tipper Clipper: KTC-1  
Kuko Clipper: KTC-1  
Stuff N' Clip: 101  
LN2/CO2 Attachment for Clipper Vac  
Machines  
Revolv-A-Clip: 101, 102, 103  
Auto Chub Machine :101  
Double Clip Machine: DCA-E  
Clipper Machine: Z2-..., Z3-...,  
Z4-...  
Rota-Matic Clipper: Z9-...

TIPPER TIE, INC.  
APEX, NORTH CAROLINA  
Vacuum Packaging Machine: Chamber  
Rota-Matic  
Casing Stuffing/Clipper System:  
RS-4201  
Horn Module: TA-1329  
Tipper Tie Unit: PRZ 4103  
Chub Machine: CMZ-224080  
Double Clipper: KDC  
Clipper: Z9...  
Tipper Clipper: H20..., T11..  
Die Supports for Use with Clipper:  
Z9...

TIRODE INC.  
PITTSBURGH, PENNSYLVANIA  
Convection Oven: "Polycuiser" 635,  
856, 1256, 1656, 2056, 6.35, 6.56,  
8.56, 12.56, 16.56, 20.56

TITAN INDUSTRIES  
SOUTH GATE, CALIFORNIA  
Hose w/Sanitary Couplings:  
SS180-...-SS-...-TI"  
SS280-...-SS-...-TI"  
SW330-...-SS-...-TI"  
SW331-...-SS-...-TI"  
SW440-...-SS-...-TI"

TOBY ENTERPRISES  
SO. SAN FRANCISCO, CALIFORNIA  
Slicers: 480H, 500, 600, 600D, 700,

500A, 600A, 700A, 2100-5, 600B,  
2100A-., 2100-., 2100-5D  
Interleaver Machine: 779, 1430  
Scaler/Slicer: 770, 775  
Toby Dropper: 703-D  
Scales: 670-A, M-T, AR  
Beef Jerky Conveyor: 820  
Conveyors: 810/815, HRA...., MRA  
Slicer/Conveyor: 400  
Rotary Patty Stackers: 880  
Bacon Sheeter: 920  
Shingling Conveyor: 3105  
Collater Auto Feeder: 3150, 3151,  
3155  
Slicer: 2600, 1750, 1050  
Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA  
Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New Clestar  
HQR-082NS, HQR-123NS, HQR-082OR,  
HQR-123OR, HQR-082HR, HQR-123HR,  
HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC  
CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,  
2071, 2081, 2091, 2072, 2082,  
1071, 1072, all w/S/S platform  
and a stand  
Bench Artery Pump Scale: 2052 w/S/S  
platform and a stand  
Portable Scales: 2120, 2181, 2481,  
2881, 2182, 2822, 2084, 2184,  
2086, 2186, 2886, all w/S/S  
platform and a stand  
Net Weight Scale: 3011, 3012, 3021,  
3031, all w/S/S platform and a  
stand  
Fan Scale: 3111, 3180, 3700, 3710,  
3720, all w/S/S platform and a  
stand  
Beam Scale: 4180 w/S/S platform and  
a stand  
Pre-Pack Scales: 8001, 8300, 8301  
Checkweigh Scale: 9459, 9460, 9463  
Combination Bench Scale: 9869 w/S/S  
platform and a stand  
Micro-Scale: 3165  
Micro-Scale, w/S/S Platter Cover:  
3185  
Food Choppers: 5324-S, 5460-S,  
5522-S  
Slicer: 5410A-DA, 5402-DA, 5405-DA,  
5406-DA  
Hanging Scale: 2110DA  
Saws: 5201-DA, 5206-DA, 5207-DA,  
5208-DA, 5300-DA, 5301-DA,  
5302-DA  
Wrapping Machine: 30, 32, 640, T-14  
Micro Scales S.S. Platter w/Molded  
Plastic Housing: 3165, 3185  
Bench/Portable Scale: 2085  
S/S Bench/Portable Scale: 1985  
S/S Weigh Plate Scale: 2300  
Stainless Steel Bench Scales: 1985,  
2095, 2185  
Scales: 8420, 8421, 8430, 8213, 8431  
Stainless Steel Bench/Portable  
Scale: 2095

Wrapper: T-16  
Speedweigh Scales: 3055, 3045, 3035,  
3025  
Stainless Steel Bench Scale: 3026

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA  
Snow Applicator T/B Applicator: 6  
Co2 Snow Applicators: 6....,  
6A...., 6B...., 6B  
CO2 Snowing Hoods: K-503....  
Wall Mounted CO2 Snowing Hoods  
w/Exhaust System: 504  
CO2 Snowing Horn (For demonstration  
purposes only--adequate  
ventilation must be provided): 5  
Dry Ice Extruder: DE-79-RB  
Spiral Freezer: SF-.....  
Freezer Tunnel CO2: ST-.....,  
ST-...-3T

TOM-TEX CORPORATION

PARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3  
Ply "Special" Polymaster, White,  
2 & 3 Ply "All Temp", Polymaster:  
3 Ply "Standard", Polymaster;  
White, 4 Ply, "Sidewall": Tan, 4  
Ply, "Sidewall": 3, 4, & 5 Ply,  
"Standard" Purotex: 3, 4, & 5 Ply  
"Heavy" Purotex: 3 Ply, "Heavy"  
Polymaster: 4 Ply, Heavy PurOTex  
Teflon Coverex: 3 Ply, Heavy  
PolyMaster  
Belts (Fully Packaged Product): Grid  
Tread: 3 Ply "Standard", Purotex:  
Grid Tread, 3 Ply, "Heavy"  
Purotex: Grid Tread, 4 Ply  
"Heavy" Purotex (belts with  
cotton carcasses must have edges  
sealed with anacceptable  
compound.)

TOP LINE CORPORATION

BRADFORD, PENNSYLVANIA  
Heat Exchanger: 19NOF

TORESANI, INC.

LONG ISLAND CITY, NEW YORK  
Mixer: N/50A, N/100A  
Continuous Mixer: GR.IM/4, GR.IM/6,  
GR.IM/2000-S  
Sheeter Kneader: SFA/300, SFA/550,  
SFA/600, SFA/610  
Automatic Pasta Cutter: CISF/300

GIACOMO TORESANI S.P.A.

MILAN, ITALY

Tortellini Machine: MT 265A, MT  
135A, MT 8A, MT 10A  
Sheeter Kneader: SFA-415A,  
SFA/300A, SFA/600A, SFA/610A,  
SFA/140  
Ravioli Machine: MR 265A, MR 135A,  
MR 540A, RR-230  
Lasagne, Cannelloni, Manicotti:  
LC/200/3  
Mixer: N-100, GR. IM/2000-S

TORSION BALANCE COMPANY

CLIFTON, NEW JERSEY  
Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.

HARVARD, MASSACHUSETTS  
Filter: 5C10A

TOTE SYSTEMS

BEATRICE, NEBRASKA

Tote Bins, Dry Products Only:  
311501  
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA

Belly Skinner: 800, 800-S, 900  
Membrane Skinner: 66-A, 720, 720A,  
720PA  
Peeler: Ranger-Apollo,  
Ranger-Callisto  
Frank-A-Matic Machines: DB-1, DB-2,  
DB-3, DB-4, DB-4A, DB-6A  
Utility Pork Skinner: 400, 500  
Ham Fatter Attachment: 12  
Ham Skinner & Fatter: 412  
Ham Shank Skinner: 400-S  
Butt Fatter Attachment: 22, 23  
Butt Skinner & Fatter: 422  
Pork Cut Skinner: 35-A  
Ham Fatter Attachment: 46-A  
Liver Loaf Fat Attachment: 38-A  
Continuous Jowl Slasher/Skinner  
w/Sanitizing System: 914/21  
Sterilizing Hood Attachment: 20  
Liver Loaf Attachment For Model  
800 & 814 Bacon Skinner: 16S, 16D  
Turnover Attachment for Model 800  
Bacon Skinner: 18  
Membrane Skinner: 600, 700, 700A,  
700AP  
Picnic & Ham Shank Skinner: 35  
Membrane Skinner w/Catch: 600-S  
Pan & Screen Injector: 190, 1200,  
1400  
Slasher & Skinner (Not to be used  
for slashing jowls): 814, 814-S,  
914  
Sanitizer for Slasher & Skinner: 21  
Brine Filter: 9, 10  
Take-Away Conveyor: 19  
Link Separator: 2000  
Bacon Skinner: 9700  
Automatic Injector: 1450  
Filter System: 11  
Link Separator: 2020  
Super-A-Matic: RT-7  
Super-A-Matic w/Micromist: RT-7M  
Membrane Skinner: 7500

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK

Refrigerator: DR-ADR3-32WUT  
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN

Karttub: 6901  
Tub: 6911  
Aero-Tote Tub w/Drain: 6921  
Aero-Tote Lid: 6922  
Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH

COMPANY), HARRISONBURG, VIRGINIA  
Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN  
EQUIPMENT, ROCKFORD, ILLINOIS



Revolving Tray Oven: HD-DA.....OD

TRIANGLE PACKAGING MACHINERY CO.  
CHICAGO, ILLINOIS

Rotary Cup Filler: DR-1  
Form Fill, and Seal Machine: S-71PD  
Form Fill, and Seal Machine: w/Scale  
A473  
Scale System: A6/12, A-9/18-FP,  
A-918-F2  
Scale Systems: A612.....,  
A816....., A918....., A3.....,  
A4.....  
Form Fill and Seal Machines:  
S.61..., S.71..., S.72...,  
S.82..., S.92..., T.61...,  
T.71..., T.72..., T.82...,  
T.92...

TRI-CANADA, INC.  
BUFFALO, NEW YORK

S/S Kettles: TO-150, TO-200,  
TO-250, TO-300, TO-400  
Cover: TCL-C2800-4047  
Chute: TLC-2800-4048  
Basket: C-2800-4049-R1-R2  
S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS  
SOUTH BURLINGTON, VERMONT

Weighing System, F108

TRIGON PACKAGING CORPORATION  
REDMOND, WASHINGTON

Vacuum Packaging Machine: FIP-50X70  
W3, RM-571

TRI-METALIST, INC.  
ALSIP, ILLINOIS

Incline Screw Conveyor: TM-2000  
Meat Scales and Bagger: EM-6500  
Conveyor: TM-2500  
CO2 Distribution Cone (use with an  
acceptable hood and exhaust  
system): TI-600  
S/S Stuffing & Linking Table:  
TM-7000

TRI-STATE METAL WORKS, INC.  
VAN BUREN, ARKANSAS

Conveyor: 210

TRITIAUX  
FLEURUS, BELGIUM

Agitated Tank Mixer: CRI-3000-..  
Conveyor Filter: FLO-....-CU

TUCHENHAGEN NORTH AMERICA, INC.  
MILWAUKEE, WISCONSIN

In-Line Instruments: "Varivent"  
TPI-.....-144, TOO-.....-144,  
TOB-.....-144, TOS-.....-144,  
TWO-.....-144, TWS-.....-144,  
TMI-.....-144, TMN-.....-144,  
TMR-.....-144, TTM-.....-144,  
TTN-.....-144, TTR-.....-144

TUCS EQUIPMENT COMPANY  
NEW HOPE, MINNESOTA

Piston Stuffer: T-3224

TURBO REFRIGERATING COMPANY  
DENTON, TEXAS

Ice Maker: BAR-56, BF285CA

Ice Machines: BF..R, BF..SC,  
BF..SCA, BF..SCAR, BAR...  
BAR..LR, SBF..R, SBF..SC,  
SBF..SCA, SBF..SCAR, SBAR...  
SBAR..LR  
Ice Rakes: 202-.....  
Plate Chillers: HTD-.....  
Ice Machine: SCF..R, SCF..SC,  
SCF..SCA, SCF..SCAR, SCAR...  
SCAR..LR, CF..R, CF..SC, CF..SCA,  
CF..SCAR, CAR... CAR..LR

TUTHILL PUMP COMPANY  
CHICAGO, ILLINOIS

Hopper Pump (Ulrich): W/316-S/S  
S/S Sanitary Pumps: 5A., 10, 16,  
25A., 65, 125

TYLER POULTRY SUPPLY COMPANY, INC.  
TYLER, TEXAS

Giblet Pump: TPS-03

TYSON METAL PRODUCTS  
PITTSBURGH, PENNSYLVANIA

Polycuiser Convection Oven: 635

- U -

UHRDEN, INC.  
SUGAR CREEK, OHIO

Cart & Drum Dumper: TD-F, THD-F,  
TC-F

ULTIMATE SYSTEM INC.  
BOCA RATON, FLORIDA

Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO  
INDUSTRIES, INC.  
SANTA FE SPRINGS, CALIFORNIA

Meat Preparation Tables: NMT-(...)  
Boning Tables: NBT-(...)  
Trim Tables: NTT-(...)  
Meat Lug: CSL-8  
S/S Tables: SSBT-....., SSTT-.....,  
SSMT-....., SSTs-....., SSTSB-.....  
Plastic Meat Lug: CSL-8  
Plastic Product Platters (Trays):  
CSP...W  
S/S Ledge Tray Cart: WLS, NLS  
Cart: NCD-...H  
Carts: NKC, NLD  
S/S Meat Trays: DSS..., DSS....  
Carts: NKW-...SU, NKW-...KD  
Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY  
KOLD-DRAFT DIVISION  
ERIE, PENNSYLVANIA

Bin Extension Sleeves (Add-on):  
GBN-210-S/S, GBN-290-S/S,  
GBN-...S/S  
Ice Cube Machines: GT301A-S/S,  
GT301W-S/S, GT401A-S/S,  
GT7AN2-S/S, GT7WN2-S/S,  
GT-401W-S/S, GT401R-S/S,  
GT-402A-S/S, GT-402W-S/S,  
GT503A-S/S, GT503W-S/S,  
GT402R-S/S, GT503R-S/S,  
GT603A-S/S, GT603W-S/S,  
GT603R-S/S, GB401A-S/S,  
GB401W-S/S, GB401R-S/S,

GB402A-S/S, GB402W-S/S,  
GB402R-S/S, GB503A-S/S,  
GB503W-S/S, GB503R-S/S,  
GB603A-S/S, GB603W-S/S,  
GB603R-S/S, GB1003A-S/S,  
GB1003W-S/S, GB1003R-S/S,  
GB1204A-S/S, GB1204W-S/S,  
GB1204R-S/S, GB1205A-S/S,  
GB1205W-S/S, GB1205R-S/S  
Ice Storage Bins: GBN-240-S/S,  
GBN-310-S/S, GBN-450-S/S,  
GBN-550-S/S, GBN-740-S/S,  
GBN-760-S/S, GBN-1200-S/S,  
GBN-1800-S/S, GBN-....-S/S,  
GBN-....-S/S, GTN-200-S/S,  
GTN-350-S/S, GTN-480-S/S,  
GTN-130-S/S, GTN-...-S/S  
Flake Ice Machine: FT-....-SS,  
FB-....-SS  
Ice Machines: FB1302A-SS,  
FB1302W-SS, FB1302R-SS,  
FB2602R-SS, FT701, FB1302, FB2602,  
FT701A-SS, FT701W-SS, FT701R-SS,  
FB2602A-SS, FB2602W-SS

UNILOK, BELTING DIVISION OF GEORGIA  
DUCK & CORDAGE, MILLSCOTDALE, GEORGIA

(Belts with cotton carcasses must  
have edges sealed with an  
acceptable compound.)  
Belts (Food Contact) White, Tan,  
Mint, Green: PVK 70, PCXMSK, PVK  
80 PCXMSK, PVK 90 PCXMSK, PVK 120  
PCXMSK, PVK 150 PCXMSK, PVK 100  
CT, PVK 120 CT, PVK 150 CT, PVK  
75, V 100, V 200, V 300, VK 90  
PCXMSK, VK 120 PCXMSK, VK 150  
PCXMSK, VK 200 PCXMSK, PVK 100  
PCXMSK, PVK 180 PCXMSK, PVK 225  
PCXMSK, PVK 900 PFC  
Belts (Packaged Product Only)  
White, Tan, Mint, Green: PVK 80,  
PVK 100, PVK 120, PVK 150, PVK  
225, PVK 350, PVK 470, PVK 610,  
PVK 750, PVK 1010, PVK 1210, PVK  
100 FSXFS, PVK 120 FSXFS, PVK  
150 FSXFS, PVK 100 MRTXFS, PVK  
120 RTXFS, PVK 150 MRTXFS, PVK  
100 CTXFS, PVK 120 CTXFC, PVK 150  
CTXFC, PVK 100 RTXFC, PVK 120  
RTXFC, PVK 150 RTXFC, VK 90, VK  
120, VK 150, VK 200, VK 250, VK  
300, VK 400

Belts (Food Contact):  
UP-90/00, UP-120/00, PVK 125  
PCXMSK, PVK 170 CXC, PVK 200 CXC,  
PVK 250 CXC, PVK 90 MSKYPFS, PVK  
90 CT, PVK 125 CT  
Belting: RL-PVC-....-PCXBB,  
RL-TPU-....-PCXBB  
Belt (Food Contact): White  
PVK...CXC, FR/OR/SC  
Belt: RL-N2-90, R1-N3-135

UNIROYAL PLASTIC PRODUCTS DIV. OF  
UNIROYAL, INC., CHICAGO, ILLINOIS

Tote Box: 3.., 4.., 5..

UNIMACO INC.  
MANHASSET, NEW YORK

Emulsifier (Microcut): MCH-D-30,  
MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.

CHICAGO, ILLINOIS

Size: 400-B, G, 405  
 Wrapping Machine (Tite-Wrap): D,  
 NP  
 Bacon Slicer: Hylox  
 Ham Stuffer: 700  
 Freezer: Kryos  
 Precision Sizer: 400C, 400 Series  
 F  
 Precision Sizer w/Loop Device: 400  
 Series FL  
 Liquid Nitrogen Freezer: CFF...,  
 DFF26-Series  
 Evacuator: 910A, 911  
 Bagger: 900-A, 901, 902  
 Poultry Bagger: 1200  
 Transfer System: 503  
 Casing Article Adapter: 403B  
 LN2 Batch Chiller: ...5, ...5S  
 Bonewrap Dispenser: 980  
 Stuffing Horn Assembly: 500  
 Automatic Sizer: "Shirmatic" 405H,  
 "Shirmatic" 405K, "Shirmatic"  
 405S, "Shirmatic" 405SC,  
 "Shirmatic" 600  
 High Speed Bagger: 912, 922  
 Bagger: 905

USAC TRADING CO.COLD SPRING, KENTUCKY

Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTSALBION, MICHIGAN

S/S Conveyor Belt: Iv-Matic  
 S/S Dough Trough: Series 3400, 400

UNIROYAL, INC.MIDDLEBURY, CONNECTICUT

Belts (Food Contact):  
 Little Giant: White, Black, Tan,  
 Green, Burnt Orange  
 Food Flex: White, Black, Tan,  
 Green, Burnt Orange  
 Food Flex II: White, Black, Tan,  
 Green, Burnt Orange  
 Us Flex: White, Black, Tan, Green,  
 Burnt Orange  
 General Purpose: White, Black, Tan,  
 Green, Burnt Orange (Belts with  
 cotton carcasses must have edges  
 sealed with approved sealant.)

UNISOURCE PACKAGING COMPANYDANIELSON, CONNECTICUT

Packaging Machine: P  
 Formapack Machine: 330, 420

UNITED INDUSTRIES INC., A.J. FISH OVEN  
COMPANY, BELOIT, WISCONSIN

Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICACLIFTON, NEW JERSEY

Single Beam Scale: 4801-S  
 Dial Bench Scale: 6510-S, 6520-S,  
 4811-S, 4812-S, 4813-S  
 Bench Weigh-O-Gram: 4832-S, 4833-S  
 Vu-Weigh Scale: 6550-S, 6560-S  
 Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANYPORT WASHINGTON, NEW YORK

Hopper Bin: "Mule"-..

Hopper Bin w/Stand: "Mule"-S..  
 Butterfly Valve: V-..  
 Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.HOUSTON, TEXAS

Vertical Form, Fill, Seal  
 Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.LONG ISLAND CITY, NEW YORK

Vacuum Packaging Machine: "Vinny  
 Vac" UV-., UV-., UV-..

URSHEL LABORATORIESVALPARAISO, INDIANA

Tenderizer: T-T  
 Slicer: CC, OV  
 Slicer: S-A, HS-A (Slicer is not  
 acceptable for processing hard  
 frozen meats due to possibilities  
 of metal contamination from broken  
 blades.)  
 Comitrol (w/Impellers-61682, 61733,  
 61757): 2100  
 Comitrol (w/Impeller-60374): 3600  
 Comitrol (w/Accepted Impeller):  
 3640, 3660, 3675, 3630  
 Transverse Cut Slicer: "O"  
 Bias Cut Slicer: "OC"  
 Dicers-Not acceptable for processing  
 frozen meats due to possibility of  
 metal contamination from broken  
 blades: G-A, H-A, L-A, GK-A, RA-A,  
 SL-A, J-A, CD-A, HX-A, GX-A  
 Comitrol: 1300, 1500, 1800, 1400,  
 1700, 3000  
 Dicer: J9-A  
 Comitrol Processor: 5600  
 Meat Dicer:M (Not acceptable for  
 processing hard frozen meats due  
 to possiblity of metal  
 contamination from metal blades.)

USI AGRI BUSINESSNEW HOLLAND, PENNSYLVANIA

Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.PITTSBURGH, PENNSYLVANIA

Plastic Pail

U.S. CLIP CORP.MUNDELEIN, ILLINOIS

"Poly-Clip" Machines: SCD, SCH,  
 DCH, DCD, SCA, FCA, DCE-3, ECD  
 Vacuumizer: 1  
 Shrinker: SK...  
 Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL  
CORP., TAYLOR, MICHIGAN

S/S Belt (without hinge clips):  
 Flex-Grid  
 S/S Flat Wire Belts: USD-2 (1X1  
 Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANYDEDHAM, MASSACHUSETTS

Cutting Board

UTENSCOPORT WASHINGTON, NEW YORK

S/S Stac-Pac Tub

S/S Vertical Tanks w/o Agitator  
 and/or Baffles: VT-...

S/S DrumsS/S Vertical Tank: VT-38

Plastic Cone Bottom Tank (Natural

Color): CC-30 Gal, CC-55 Gal

Plastic Cylindrical Tank (Natural

Color): CF-5 Gal to CF-82 Gal

Plastic Drum (Natural Color): GP

Plastic Drum Liner (Natural Color):

TDL, SDL

Plastic Pickle Tank (Natural

Color): 100

Plastic Rectangular Tanks (Natural

Color): R12x6, 12x12, 12x15,

12x24, 15x15, 15x18, 15x24, 18x18,

18x24

Plastic Stock Pots (Natural Color):

SP-5 Gal, SP-10 Gal

Plastic Trucks (Natural Color):

37, 40, 72, 96, 144

Palletvat: 175, 200, 230, 260

S/S Trucks: 28, 28C, 19, 50, 68, 86

Tote Box: TB

Tote Box Cover: TBC

UTILICONFORESTVILLE, CALIFORNIA

Turntable: STT

Twin Turntable: TTT

- V -

VAC-AIR INC.MILWAUKEE, WISCONSIN

Vacuum Lifting Machine

Nozzle: DCV-1, DCV-2

Lung & Kidney Removal Nozzle: VA

Turkey Hock & Neck Knife: TK

Hock & Neck Knife: BAK, BAK-H

Vent Cutter: VAV (This is with the

understanding that surfaces of

machine contacting carcasses must

be sanitized between each use with

180 degree F water or a solution

of 20ppm residual chlorine at

point of use.)

VACUDYNE CORPORATIONCHICAGO HEIGHTS, ILLINOIS

Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.BALTIMORE, MARYLAND

Bag Sealer: "Microwelder" 1185

VALLEY VIEW MFG. COMPANYDALLAS, TEXAS

Multiform Food Machine: 1 & 2

Count-Stack Machine: 2

VALMEC INC.FENTON, MICHIGAN

Transfer Conveyors: 200, 201, 202

Take Away Conveyor: 203

VALMONT CORPORATIONGRASS VALLEY, CALIFORNIA

Food Processors, FM-....-T,

CH-....-T

VAN'S INTERNATIONAL



SILVER SPRING, MARYLAND  
Low Voltage Electronic Stimulator:  
K02  
Electric Stimulator: KO-1

VANMARK CORPORATION  
CRESTON, IOWA  
Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY  
EXCELSIOR, MINNESOTA  
Conveyor: FHC1-....  
Boning Table: FHC-....

VARIAN COMPANY  
PALO ALTO, CALIFORNIA  
Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON  
MADISON, WISCONSIN  
Smokehouse Cooker: SH-.....  
Brine Chill: BC-...T-...TN

VELTEN & PULVER INC.  
CHICAGO RIDGE, ILLINOIS  
Conveyor: Linklok "Meshlok" 90  
degree Power Turn: 2447-MM,  
2447-MM-...., 2447-MM-....  
3-Way Flex Conveyor: (Packaged  
Product Only) 2697-MM

VIBRA SCREW, INC.  
TOTOWA, NEW JERSEY  
Vibrating Feeder: LBB-3-25

VI-CON, INC.  
PORTLAND, OREGON  
Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.  
EASTON, PENNSYLVANIA  
Belts (Food Contact): Supreme-100,  
Lite-N-White, Poly-Tef, Style ROH,  
Style 100 Low Temperature, Style  
1016 RT Belting with Ribs 1"  
apart, ROH Belting with Solid  
Molded Nitrile Cleat, PVC PL20  
Belts (Fully Packaged Product):  
Victor 475 White or Black, Victor  
Green Teflon, Multi-V, Victor LF,  
Victor Tan Incline, Victor Pyramid  
Rufftop, Easton Whitecote, ROH  
Ruff Top, PT Ruff Top  
Belts (Fully Packaged Product and  
Dry Materials): Easton White  
Cotton, Palmetto (belts with  
cotton carcasses must have edges  
sealed with an acceptable  
compound.)  
Belts (Food Contact): PVC-90-CFWX,  
PVC-120-CFWX, PVC-150-CFWX

VICTORY  
PLYMOUTH MEETING, PENNSYLVANIA  
S/S Air Blast Freezer: BFIS-1D-S3,  
RCIS-2D-S3, RCIS-1D-S3  
S/S Rapid Thaw-Storage Refrigerator:  
TRIS-3D-S  
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY  
CEDAR FALLS, IOWA  
S/S Pump (Sanitary): AK-500,  
AK-510, AK-4500. AK-4510,

KK-500, KK-510, LL-4500,  
LL-4510  
Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION  
MILWAUKEE, WISCONSIN  
Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION  
CHICAGO, ILLINOIS  
Bagger: 905A  
Sizer: 400-B, G, 405  
Wrapping Machine (Tite-Wrap): D, NP  
Bacon Slicer: Hylox  
Ham Stuffer: 700  
Freezer: Kyros  
Precision Sizer: 400-C, 400 Series F  
Precision Sizer w/Loop Device: 400  
Series FL  
Liquid Nitrogen Freezer: CFF-....,  
DFF26-Series  
Evacuator: 910A, 911  
Bagger: 900-A, 901, 902  
Poultry Bagger: 1200  
LN2 Batch Chiller: ...5, ...5S  
Bonewrap Dispenser: 980  
Stuffing Hovin Assembly: 500  
Automatic Sizer: "Shirmatic" 405H,  
"Shirmatic" Shirmatic" 405K,  
"Shirmatic" 405S, "Shirmatic"  
405SC, "Shirmatic" 600  
High Speed Bagger: 912, 922  
Bagger: 905  
Automatic Sizer: "Shirmatic" Series  
A, 404  
Automatic Sizing Machine:  
"Shirmatic" 404  
Automatic Sizer: "EZ"

VISUAL THERMOFORMING, LTD.  
LACHINE, QUEBEC, CANADA  
Rotary Blister Sealer: M-2F, DS-4F,  
DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY  
MILWAUKEE, WISCONSIN  
Ultraviolet Device: Lamps must be  
used in accordance with Part 7,  
para. 716(b) of the Meat and  
Poultry Inspection Manual.

VNE CORPORATION  
JANESVILLE, WISCONSIN  
Butterfly Valve: A

HENRY VOGT MACHINE  
LOUISVILLE, KENTUCKY  
Tube Ice Machine: 1500-.1, 1800-.18,  
2500-.2, 3000-.30, 4000-40,  
P118-.118, P218-.218, P24-.24,  
P34-.34, HE10-.1, HE20-.2,  
HE30-.3, HE40-.4.

VOGT INC.  
CLAWSON, MICHIGAN  
Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.  
SOLBROOK DIVISION  
EAST FARMINGDALE, NEW YORK  
IMA TORTELLINI MACHINE: MGT 250  
Tortellini Machines: MGT..P/...  
AA...  
Ravioli/Tortellini Machines:

MGC..P/..., R/N....  
Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL  
LIVINGSTON, NEW JERSEY  
Belts (Food Contact): Volta-M, Red,  
Volta-W, White  
Belts (Food Contact): Volta-FH,  
White, Yellow  
Belts (Food Contact): Volta-FH,  
White, Yellow  
Belts (Food Contact): Volta-L  
(Brown), Volta-L (white)  
Belts (Food Contact): Volta L, LW,  
MW  
Belt (direct food contact):  
O-(Orange), HP-(Red)  
Flat and Profile Belts (Food  
Contact): ..L-...(Brown),  
..LW-...(Light Blue),  
..O-...(Orange), ..M-...(Red),  
..MW-...(Beige), ..H-...(Yellow),  
..HW-...(White), ..W-...(White),  
..HP-...(Red)

VOLTARC TUBES, INC.  
FAIRFIELD, CONNECTICUT  
Ultraviolet Lamps: G10T51/2L,  
G36T6, G64T6L, 782L20, G36T6L,  
G64T5L, 782L10, 782L30, (These  
lamps must be used in accordance  
with Part 7, paragraph 7.16(b) of  
the Meat and Poultry Inspection  
Manual)

VON OPEL CORP.  
WESTFIELD, NEW JERSEY  
Drum Motor

VORTRON & ASSOCIATES  
BELOIT, WISCONSIN  
Smoke Sticks  
Smokehouse "Premier": HL, TR, TR2  
Tumbler: 500, 750, 1000  
Vacuum Tumbler: 250  
Smokehouse: 380  
Vacuum Meat Tumbler: 40, 50, 60  
Sausage Link Cutter: 600  
Smokehouse: Premier" TR-2-....,  
TR-2-....-

VOSS BELTING & SPEC. COMPANY  
CHICAGO, ILLINOIS  
Conveyor Belt (Food Contact): 8-Oz,  
15-Oz.  
Belts (Food Contact): Vosstex-0902  
TCP, 0903 TCP, 1504 F, 0902 P,  
1202 P, 1203, P, VM90C.O.S.  
(Cotton carcass belts have edges  
sealed with approved sealant.)  
Belts (Packaged Product):  
Vosstex-1502 WRT, 1503 WRT, 1503  
NRT  
Belts (Food Contact): Excelon-Blue  
Max, White Max, D.U.1-C, M.U.2-C,  
M.U. 1-C  
Timing Belt-White (For food  
contact): 420L4S

VOTATOR DIVISION CHEMETRON CORP.  
LOUISVILLE, KENTUCKY  
Heat Exchanger: Swept Surface  
Votator, Unit B: "Quiescant",  
Agitated

Votator Gravity Filler: G-...  
Votator Turba-Film Processor:  
42-216-401137-B01

VOURGANAS & ASSOCIATES

CHATSWORTH, CALIFORNIA

Bail Container: BC2416-6

VUE-TEMP INCORPORATED

TURLOCK, CA

Gun and Hopper Feed: 210

VULCAN-HART CORP.

LOUISVILLE, KENTUCKY

Griddle (GasFired): Series 800  
S/S Kettles: GL-..., GS-..., GT-...,  
EL-..., ES-..., ET-..., SL-...,  
SS-..., ST-...  
Electric Convection Ovens: I  
ET-..., I GT-..., I RET-...,  
I RGT-...  
S/S Heavy Duty Gas Ranges: 1.78-...,  
1.78-...  
Open Top Ranges: PVC-3-S/S,  
PVC-3.X-S/S, 6527-S/S  
S/S GAS Range: 1.7856A, 1.7854A,  
1.785372A  
Food Steamers: VL, VL-A, VS-A  
Oven: ET8  
Electric S/S Braising Pan: G-...,  
E-...  
S/S Griddle: 9-...L, 9-...R  
Steamer: SQ-24-2G  
S/S Mixer: FM-80T  
Gas Convection Oven: SG-....

- W -

WALDORF COMPANY

ARKANSAS CITY, KANSAS

S/S Head Flushing Cabinet: 539  
Breakup Table: 128  
S/S Gambrel: 1238

H. E. WALES & ASSOC.

ALHAMBRA, CALIFORNIA

Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANY

NEW LISBON, WISCONSIN

Mixing Tank: 320 Gallons  
S/S Processing Tanks: PZ-...,  
PZ-CB-..., PZ-K-...  
Heat Exchanger: Heater S-4734

THE WARREN RUPP HOUDAILLE PUMP COMPANY

MANSFIELD, OHIO

Sanitary Sandpiper Pump: SSA2-A  
Double Diaphragm Pump: SSB1-A,  
SSB2-A, SSB3-A  
Sanitary Sandpiper Pump: SET1-A  
Pump: Set 1-1/2-A, SET2-A

WARRICK EQUIPMENT COMPANY

CINCINNATI, OHIO

Vertical Packaging Machine: G-LM  
Bulk Loader Attachment: 15-T  
Vertical Feed Frank Loader:  
G-..., L-..., N-...,  
W-..., P-..., Q-...,  
R-..., J-..., S-...,  
T-...

Patty Loader: 01526  
Patty Stacker: 07875  
Frank Loader: W4-IM4  
Tray Conveyor: 07978  
Chunk Cutter: 15481  
Feed, Ram, and Indexing Conveyor:  
08079  
Liver Chunker: D2R  
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM

INDUSTRIES, INC., KENT, WASHINGTON

"Versa Wrap" Packaging Machine:  
3-...F  
"Versa Wrap" Wrapping Machine: 40  
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY

WAUKESHA, WISCONSIN

"Sanitary Type" Pumps: ...D0, ...GT,  
...TO, ...WR, ...RF..., 60, 130,  
134, 220, 320, 30, 34, 15, 224  
Shear Pumps: SP-...  
Meter Flow Pumps: MFC-..., AMF..  
Colloid Mill: MS  
S/S Sanitary Pumps: 12, 18, 22, 32,  
62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.

SHREVEPORT, LOUISIANA

Conveyor: WS-....

WEIGH RIGHT AUTOMATIC SCALE CO.

JOLIET, ILLINOIS

Weigh Cell-Dry Product: PMB.... (For  
dry product only).

WEIGH-SYSTEMS SOUTH INC.

WALDRON, ARKANSAS

Hopper Scale System: HS-100

WEIGH-TRONIX

FAIRMONT, MINNESOTA

S/S Bench Scale: BS....A, BS....AO  
Scale: S/S Over/Under: OU-200  
S/S Scale: LC-200  
Check Weighing Scale: 3270

WEILER & COMPANY, INC.

WHITEWATER, WISCONSIN

Grinder: 1162, 1666, 6, 7, 863, 868,  
1109, 1166, 1167, 16, 1668, 1612,  
1675, 878

Screw Conveyor: ..SC  
Mixer-Grinder: MG-878, MG-1109,  
1109, SFG

Conveyors: ..BC, ..TC  
Agitator Grinder: 1109AG, 878AG  
Table: ..FT, ..CFT

Bone Collection Assembly: BCA  
Mixer: M-...A  
Automatic BCA Valve Assembly (To be  
installed on an accepted grinder.)

Double Plate Assembly: DPA-...

Feed Screw Puller: FP-1000

Vat Dumper: WDL

Bone Collector: BCA-A

Screw Mixer: M16110

Screw Mixer/Grinder: M16110/SG

Metering Hopper: MH-60

Screw Mixer: M7225

Grinder: 1167A, 1167B

Metering Hopper w/Side Load: MHS-..

Vat Dumper: VD-..

Metering Hopper: MHP-..  
Metering Hopper (Side Load):MHSP-..

WELDOTRON CORP.

PISCATAWAY, NEW JERSEY

Shrink Wrapper: 1451  
Wrapping Machines: A44-P, A-12,  
A50ST, A-40, 1501  
S/S Automatic Shrink Packaging  
Systems: 1662, 1663  
Horizontal Wrapping Machine: 1472  
Film Wrapper and Sealer: 64015 "L  
Series"  
Automatic Infeed Conveyor: 244A  
Wrapping Machine L Sealer: 6441-5  
Wrapping Machine: 1651A, A448H,  
A448N  
Automatic Stretch Wrapper: A-4  
Hi-Speed Stretch Wrap Machine: 2002,  
2004  
Wrapping Machine L Sealer: 6441A-5  
Stretch Wrap Machine: 2132  
Inline Automatic Wrapper: 5922SP

WELLS MFG. COMPANY

THREE RIVERS, MICHIGAN

Wellsaw (One Piece Blade): 404, 424,  
444, 464  
Saw: 504

WENGER MANUFACTURING CORP.

SABETHA, KANSAS

Former F-20  
S/S Smoking and Cooking Oven: 36  
Oven Cutter/Spreader Assembly: 36  
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY

LANSDALE, PENNSYLVANIA

Platform Truck: FGMP-....

WESTECH ENGINEERING

SALT LAKE CITY, UTAH

Diatomaceous Earth Filler System:  
HCPF-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA

INDUSTRIES, INC.

SAN FRANCISCO, CALIFORNIA

"Convair" Emulsifier: 76  
Clipping Machine: DK-1060  
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.

PITTSBURGH, PENNSYLVANIA

X-Ray Unit  
Sterilamp: WL-782-L-30, WL-782-L-10,  
WL-782-L-20, G36T6L (Note: Lamps  
must be used in accordance with  
Part 7, para. 7.16(b) of the Meat  
and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY

LENNI, PENNSYLVANIA

Cutting Board

WESTRICO, INC.

MARYSVILLE, OHIO

S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY

ELGIN, ILLINOIS

"Corr-Vac" Vacuum Bag Sealer: Mark  
I-..



WHEELABRATOR-FRYE, INC.

MISHAWAKA, INDIANA

S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION

ST. PAUL, MINNESOTA

Ice Maker: CETH6AE, with Ice Bin:  
CECBSSI. J. WHITE

New York, New York

Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN  
COMPANY, INC., CHICAGO, ILLINOISCapping Machine: VELJG, VELJ,  
VDMLJG, VDMLHG, VELHG, VFLJG,  
VGLJG, 20R46A, 20R46B, 20R46C,  
20R46D, 20R46ECap Hopper: HP-11000, 6R17, 6R25,  
6R26, 6R17-DHead Spacer (For product packed in  
brine or water only): 5R15WHITE MOP WRINGER COMPANY

TAMPA, FLORIDA

Plastic Containers (Food Contact):  
7720, 7732, 7744Plastic Lids (Food Contact): 7721,  
7733, 7745WHITLEY'S ENTERPRISES INC. COOKIT  
DIVISION, WILSON, NORTH CAROLINA

Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.  
NEEDHAM, MASSACHUSETTSMesulect Search Heat (For Metal  
Detection System): FDCheckweigher: "Quikchek" QC-100,  
"Datachek" 387932

Metal Detection Units: HS-2, HS-3

HERMAN WIEGAND GMBH

RASDORF, WEST GERMANY

Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANY

NEEDHAM, MASSACHUSETTS

Datachek Checkweigher: 387932 Type  
DC\200WILCOX MFG. COMPANY

STOCKTON, CALIFORNIA

Trough Conveyor: STC-0117

Flat Pan Conveyor: SFPC-0117

Screw Conveyor: SSC-0119

Wire Mesh Conveyor: SWMDI-0117

Bean Hopper: BH-0119

Spiral Freezer Conveyor: LSH-ST

Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING

COLTON, CALIFORNIA

Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY

PORT JERVIS, NEW YORK

Portable Machine Stand: 175-179,  
475-479WILEVCO INC.

WATERTOWN, MASSACHUSETTS

Automatic Batter Mixers: Series V,  
Series VI

Series V Reserve Tank: 30U

Reserve Tank Assembly: Series VI

"Cryolator" Swept Surface Heat  
Exchangers: 3X6, 4.5X6, 5.3X6Automatic Batter Mixers: Series  
V-PD, VI-HDTONY WILEY COMPANY

DAWSONVILLE, GEORGIA

Poultry Marination Tumbler: MT-100

Conveyor: CB-500, TR-500

WILEY MFG. COMPANY

LOS ANGELES, CALIFORNIA

Pump: 6000

Continuous Stuffer: 3000, 6000

S/S Smoke Cage: Nesting &amp; Box Type

Ham Mold Press: Oval

WILFAB METAL CORPORATION

ROCKY MOUNT, NORTH CAROLINA

S/S Table, WP...., EWP....SB,  
WP....SBS/S Table w/Cutting Boards, WC....,  
WC....SB, EWC...., EWC....SBS/S Cooler/Freezer Racks: WCR....,  
WCR....W (for packaged product  
only.)WILKERSON CORPORATION

ENGLEWOOD, COLORADO

Air Filters, microalescers: M55,  
M10, M26, M42WILLCOX & GIBBS INC.

NEW YORK, NEW YORK

Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.

BELMONT, CALIFORNIA

Bagging Machine: "Bagit" PR-1

WINGER-BOSS COMPANY

OTTUMWA, IOWA

Conveyor Table: D-2772-3

S/S Mold: A-2480

Scalding Tank

S/S Curing Vat: D-2600

Raw Material Bin: 2722

S/S Conical Hopper: C-2758,  
C-2758-2

Batching Conveyor: BC....

Conveyor: BC....

Breaking & Boning Table: B-....,  
BT....

Double Trough Conveyor: 2796

S/S Raw Material Bin: RBM-100,

RBM-200, RBM-300

S/S Belt Breaking Conveyor: 2860

S/S Hindfoot Saw: HF-18

S/S Belly Roller: BR...

S/S Jowl Roller: JR-24

S/S Shoulder Saw: SS-29

S/S Circular Knife: FB-20

S/S Table: A, B, C, C-1, C-2

S/S Hog Head Spike Table: HST....

S/S Hog Head Spike Conveyor:  
HHSC....

S/S Eviscerator Conveyor: EC....

S/S Viscera Pan Inspection  
Conveyor: VPC.... (Sanitized with  
180 F. water.)

S/S Shoulder Saw: SS-29

S/S Circular Knife: FB-20

S/S Table: A, B, C, C-1, C-2

S/S Hog Head Spike Table: HST....

S/S Hog Head Spike Conveyor:  
HHSC....

S/S Eviscerator Conveyor: EC....

S/S Viscera Pan Inspection Conveyor:  
VPC.... (Sanitized with 180 F.  
water.)WINPAK, LTD

WINNIPEG, CANADA

Vacuum Packaging Machine: SWISSVAC  
SYSTEMATICWIRE BELT COMPANY OF AMERICA

WINCHESTER, MASSACHUSETTS

S/S Belt (Food Contact): Flat-Flex  
90 1/4 Turn Conveyor: FT-S, FT-S1WIRE CONVEYOR BELTS

EASTON, MARYLAND

Dura-Flex Belt: M22 (For Packaged  
Product Only)WIRE MESH PRODUCTS, INC.

YORK, PENNSYLVANIA

S/S Wire Mesh Belt: B-36-36-18-SS,  
B-42-27-14WIREMATION INDUSTRIES, INC.

LANCASTER, PENNSYLVANIA

S/S Mesh Belts (Food Contact):

PB-24-20-16, PB-36-20-12,

PB-36-30-16, PB-48-32-16,

PB-48-48-16, PB-48-48-19,

PB-60-60-18

WISCO INDUSTRIES, INC.

OREGON, WISCONSIN

Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.

MILWAUKEE, WISCONSIN

Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,

NASHVILLE, TENNESSEE

Belt Conveyor: SBC-101, SBC-102

Table Top Conveyor: TT-1001

WOLFKING DANMARK, INC.

BLACKLICK, OHIO

Grinders: C-400-2T-70SSBW,

C-250-1T-7022BW, C-250-RSSBW,

C-160-1T-72SSBW, C-160-Var-SSBW,

Universal C-400, C-250

"Wolfking" Single Shaft Mixer:

SSM...., Universal C-250

"Wolfking" Twin Shaft Mixer:

TSM....

Mixer/Grinder: 1000/160, 1000/250,  
1500/250, 2000/250, 3000/250

Lift: L10

Constant Flow Device CFD.

Automatic Bone Chip Eliminator:

A/BES

Rota-Freezer: H-1200

Portioning Device: PD 140/...

Automatic Bone Chip Eliminator:

A/BES

Frozen block Conveyor: WK-400

Grinders: C-400-2T-70SSBW,

C-250-1T-70SSBW, C-250-RS-SSBW  
 C-160-1T-72SSBW, C-160-CAR-SSBW,  
 Universal C-400, C-250, C-140  
 Mixer/Grinder: 1000/160, 1000/250,  
 1500/250, 2000/250, 3000/250,  
 "Wolfking" Single Shaft Mixer:  
 SSM-....  
 "Wolfking" Twin Shaft Mixer:  
 TSM-....  
 Mixer/Grinder: SSMG 200/140  
 Twin Shaft Mixer/Grinder: TSMG  
 400/140  
 Inclined Screw Conveyor: 300  
 Horizontal Screw Conveyor: 250  
 Vertical Screw Conveyor: 250  
 Twin Shaft Mixer: TSMA/....  
 Grinder: SFG-.....  
 Grinder Universal: C-200  
 Mixer/Grinder: 600/200  
 Microcutter: 250  
 Belt Conveyor: BC-../..

WOLF RANGE CO.  
 COMPTON, CALIFORNIA  
 Stock Pot Range: SPR-18

WOLFTEC, INC.  
 HIGHLAND, NEW YORK  
 "Loma" Metal Detector: 3S, 3F, 3S-P  
 Electrically Operated Diverter  
 Valve: ARV-60, ARV-100  
 Alpine Cutter: PB-50, PB-60, PB-80,  
 PB-125, PB-200, PB-300, PB-500  
 Alpine Clipping Machine: DK-1060  
 Automatic Vacuum and Stuffer:  
 "Alpina" KF-1140  
 Piston Stuffer: "Alpina" EWF 30-1150  
 Sausage Casing Wash Machine: WB-550  
 Bacon Press: SP-840  
 Cutter Mixers: "Alpina" PB200-1150,  
 PB330-1150, PB540-1150  
 Vacuum Cutter Mixers: "Alpina"  
 PBV200-1110, PBV330-1110,  
 PBV540-1110  
 Automatic Vacuum Filler & Stuffer:  
 KF-1071  
 Pickle Injector: N15.-.-LS/K  
 Brine Mixing and Chilling Unit: Myac  
 Type LM-800/1000, Myac Type  
 LM-.../....  
 Brine Chilling Unit: Myac Type  
 LK-200/400, Myac Type LK-.../...  
 Quick Curing Press: Myac Type  
 -450/650, Myac Type-.../...  
 Lifter: Myac Type 2900  
 Chill Vacuum Mixer: Myac Type Max-  
 3000/6000, Myac Type Max-.../...  
 Vacuum Chamber Machine: Myac Type KM  
 120

WOLVERINE CORPORATION  
 METHUEN, MA

Conveyorized Meat Cooker: SB-....-

WOLVERINE WORLD WIDE INC.  
 ROCKFORD, MICHIGAN  
 Double Side Hog Skinner: VPS  
 Single Side Hog Skinner: S20U  
 Hog Skinner: VDS  
 Flesher: P-278  
 Hog Skinner Machine: P-105  
 Exeter 50 Flasher: P-2102

WOODMAN COMPANY, INC.  
 DECATUR, GEORGIA  
 Clipper Packaging Machine: VGP-MP,  
 VVF-MP, NW-MP, VGF-MP  
 Packaging Machine: FWDP-8 (MP),  
 FWDP-16 (MP), "Profitmaker"  
 PS-1025 VII-MP  
 Polaris Bagmaker: 1

WORCESTER CONTROLS  
 WEST BOYLSTON, MASSACHUSETTS  
 Ball Valve: ..WK4466-....  
 Ball Valve (3 Way):  
 ..TWK4466-....-

WORLD CONTAINER CORP.  
 EAGAN, MINNESOTA  
 Collapsible Combo Bin (w/suitable  
 liner): Keeper II

WRAPPING MACHINERY CO.  
 FRANKSVILLE, WISCONSIN  
 Plastic Sealer: 4  
 "PackRite" Meat Sealer:  
 Poly-Motor-Jaw

WRIGHT MACHINERY COMPANY, INC.  
 DURHAM, NORTH CAROLINA  
 Wright Counter: SS  
 Mon-O-Bag Weighing System: WM-S,  
 WMV-8  
 Mon-O-Bag Volumetric Filler: WVF-S  
 Bag Forming and Sealing Machine:  
 BM-S

WSE, INC.  
 LAGRANGE, ILLINOIS  
 "On-The-Fly" CO2 Chiller-Blender:  
 CB-30..  
 Concentric CO2 Applicator (With  
 suitable exhaust system), 771001,  
 810203  
 Standard CO2 Applicator (With  
 suitable exhaust system), 5X12B,  
 5X12B, 5X12BF, 5X12I, 5X12IF  
 Conical CO2 Applicator (With  
 suitable exhaust system) 5-6X12B,  
 5-6X12BF  
 Standard CO2 Applicator (With  
 suitable exhaust system). 780605

WYSSMONT COMPANY, INC.  
 PORT LEE, NEW JERSEY  
 Turbo Dryer: Q32-201

- X -

XACTICS LTD.  
 SAINT JOHN, NEW BRUNSWICK, CANADA  
 Insulated Poly Combo Bin: X-...

XYTEC PLASTICS, INCORPORATED  
 TACOMA, WASHINGTON  
 Plastic Lugs: 2008, 2009

- Y -

YORK DIVISION, BORG WARNER CORP.  
 YORK, PENNSYLVANIA  
 Flake Ice Machine: DER-26F-D

- Z -

ZESTI SMOKE  
 CROSSVILLE, TENNESSEE  
 S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL  
 QUEBEC, CANADA  
 Hide Puller: Z-871

E. F. ZUBER ENG. & SALES  
 MINNEAPOLIS, MINNESOTA  
 Stuffer: "E-Z Pakmobile" SS-75,  
 SS-76 (Recirculated water replaced  
 with fresh water every four hours  
 and will contain no less than 20  
 ppm of residual chlorine at all  
 times during operation.)  
 "EZ" Food Handling Cart: 1975  
 Automatic Stuffer (Water not to be  
 reused): S.S.  
 S/S Cooker: EZ 76-SS  
 Brine Adaptor: 78, 780S  
 Stuffer: E-Z Pak Mobile: P-83, S-83  
 E-Z Pak Portion Control Cover: PC-83  
 (Recirculated water replaced with  
 fresh water every 4 hours and will  
 contain no less than 20 ppm  
 residual chlorine at all times  
 during operations.)  
 Offal Handling Cart: "E-Z" 1986  
 E-Z Hydraulic Sausage Stuffer:  
 80020, EZ-1988











**United States Department of Agriculture**

Food Safety and Inspection Service

Washington, D.C.  
20250

OFFICIAL BUSINESS  
Penalty for Private Use, \$300

THIRD CLASS MAIL